

VINO FINO

Explore a World of Wine

LUSTAU SAN EMILIO PEDRO XIMÉNEZ SHERRY 375ml



Original price was: \$43.99. ~~\$36.99~~ Current price is: \$36.99.

Impeccably Delicious!

Product Code:	7612	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Andalucia	Volume:	375ml
Sub Region:	Jerez-Xérès-Sherry	Alcohol:	17.0%
Style:	Fortified	Grape:	100% Pedro Ximénez
Variety:	Sherry		



New Zealand
Wide Delivery



Free Shipping for
Christchurch orders
\$150.00 and over



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available

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TASTING NOTES

Trophy for Champion Fortified Wine - New Zealand International Wine Show 2017, 2019, 2020 & 2024

Double Gold Medal - New Zealand International Wine Show 2021

Gold Medal - New Zealand International Wine Show 2017, 2018, 2019, 2020, 2022, 2023 & 2024

Gold Medal - International Wine Challenge 2017

Winery notes

"100% Pedro Ximénez, which are laid out in the sun after picking until they are practically raisins. Ebony in colour with iodine highlights. The aromas are reminiscence of figs and raisins in the nose. Enormously sweet, velvety and soft on the palate, well balanced, with a very long finish."

4 ½ Stars & Best Buy Cuisine, October 2021

"Syrupy treacle clinging to the sides with a slight green hue in the light - the delightful hallmarks of a PX in the glass. Delicious dried fruits, raisins and fruit cake nuances, intense syrup character and wonderful acid balance to carry all that

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sweetness and power."

NZIWS 2020

"Clear mahogany with a lustrous amber tinge. The bouquet is rich and heady with suggestions of sweet muscatels and candied orange peel and it's like liquid toffee caramel in both texture and taste. It's warm and spicy with an infinite depth of raisined fruit and a satisfyingly sweet finish."

IWC 2017

"Baked figs, caramel, nutmeg and clove. Like cake mix from grandmas bowl. Elegant freshness to lift the fruit."

93/100 Wine Enthusiast, Editors Choice

"With piercing aromas of raisin pudding, molasses and spice, this rolls out the welcome mat and more. Luscious is probably as tame as you can put it; this is a ribald sweet wine with acidic backbone and hugely intense flavours of baked brown sugar, cinnamon cake and molasses. Powerful but still racy due to bracing acidity. About as good as it gets with P.X."

Decanter Wine Awards 2015

"A lighter Pedro Ximénez style which is generously soft and satisfying. A Bonfire's Night palate of molasses, black treacle, smoked cedar wood, baked apples and cinammon. Intense, long and great for the price."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch