HARVEYS Pedro Ximénez - Sherry Gama Premium

Wine made from Pedro Ximénez grapes, sun-dried and raisined, selected from Pago de Macharnudo (Jerez Superior). It is one of the wines of the Premium Range of Harveys whose Solera was established in 1922.

Size: 50 cl.

Dark mahogany color with amber rim, leaving tears of great unctuousness in the glass.

Our recommendation

with its flavor.

- Once opened, keep in the refrigerator.

Awards and mentions



HARVEYS. PEDRO XIMÉNEZ SHERRY NATURAL SWEET WINE PRODUCED IN SPAIN





Deep and voluptuous, with great aromatic balance of raisined fruits.



Roasted characteristics, with a balance between sweetness and other flavors such as acidity, saltiness and bitterness.

• Best enjoyed: ideal as an aperitif or during meals. Perfect also for cocktails, highlighting its versatility and surprising

• Serving temperature: consume cold, at 10°C.

• **Recommended preservation:** keep the bottle in a cool place (15–17 °C) and in an upright position.

• Pairing: perfect with intense blue cheeses and desserts.

• **Recommended type of glass:** white wine glass.

