HARVEYS Pedro Ximénez V.O.R.S - Sherry Gama Super Premium

Sherry wine V.O.R.S. (Very Old Rare Sherry) of certified ageing by the Regulatory Council of the D.O., which guarantees its ageing for at least 30 years in oak casks. Made using the traditional Criaderas and Solera system, it is subjected to a strict selection process that results in a limited number of units, being exceptional wines that accumulate numerous awards. Made with 100% Pedro Ximénez grapes. Its Solera was established in 1919. Size: 50cl.



Very dark color, edged with iodized tones.

Our recommendation

- Best enjoyed: ideal for pairing with special lunches and dinners.
- Serving temperature: consume chilled, between 12-15°C.

Awards and mentions







PEDRO XIMÉNEZ

HUGELY CONCENTRATED SWEET WINE, VERY DALL ALHOGANY IN COLOUR WITH LAYERED RAISIN, FIG AND TOAST WYOURS. PERFECTLY BALANCED WITH A LINGERING FINIS

> AGED DATED SHERRY OF MORE THAN 30 YEARS V.O.R.S SHERRY







Bouquet of raisins, with complex background of ageing.

Smooth, with toasted flavors of magnificent structure. Full, very tasty, ample and with perfect acidity-sugar balance.

• Recommended preservation: keep the bottle in a cool place and upright. Once opened, keep in the refrigerator.

• Pairing: its intensity of flavor makes it a dessert in itself, as well as a perfect accompaniment to desserts that are not too sweet.

