

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.



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.

Our recommendation

- Best enjoyed: ideal as an aperitif or during meals. Perfect also for cocktails, highlighting its versatility and surprising with its flavor.
- Serving temperature: consume cold, at 10°C.
- **Recommended preservation:** keep the bottle in a cool place (15–17 °C) and in an upright position. Once opened, keep in the refrigerator.
- Pairing: perfect with intense blue cheeses and desserts.
- Recommended type of glass: white wine glass.

Awards and mentions



