

Bodegas Alvear
2023 Pedro Ximénez de Añada



JEB DUNNUCK

94

"The 2023 Pedro Ximenez De Anada is a sweet wine made from Pedro Ximenez, harvested underripe to finish ripening on straw mats in the sun. Pressed without destemming in a hydraulic press similar to those used for olive oil, the must decants without fermentation in concrete tinaja and, after decanting, fermented up to 16% ABV with neutral grape spirit, going back into concrete for 30 more months. Full-bodied and decadent in all the best ways, it's only produced in the best vintages, offering pure raisin flavor complemented by dried apricot, orange peel, and rich texture. 450 grams per liter. It's yummy."

Virginie Boone | August 24th 2026



JORGE ORDÓÑEZ
SELECTIONS

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