

NAVISA



PEDRO XIMÉNEZ MONTULIA

Gold Medal | 36th Grand International Wine Award Mundus Vini.
Silver Bacchus | XXIII Bacchus International Wine Competition.



GRAPE VARIETY

Pedro Ximénez.



TERROIR

Grapes from vineyards that favor rapid maturation of the grapes on the vines before manual harvesting.



AGEING SYSTEM

Average aging time of 12 months.



TASTING NOTES

Dark mahogany colour. Peculiar aromas of ripe fruit, roasted coffee, dates and raisins. In the mouth, its unctuousness, great density, and structure stand out. Long aftertaste. Alcohol: 15% ABV.



PAIRING

Mature or blue cheeses. As dessert is an unique experience.



PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.



NUTRITIONAL TABLE
AND LIST OF INGREDIENTS



Navisa

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.