



Bodegas Delgado

Fundada en 1874



Dulce P.X.

BASIC DATA:

Name: DULCE P. X.

Origin: D.O. Montilla-Moriles

Oenologist: José Luis Delgado

Sweet and natural wine, made with Pedro Ximénez grapes, and so his name.

Home-made elaborated, which starts at the harvest of the grapes, then spread on the ground on alba carpet. The sun exposition dehydrates grapes and concentrates natural sugar in, that brings characteristical sweetness to this wine.

Grown under flor breeding in American oak casks for long years, a slow oxydation gives complex savours, which made of this wine a privilege and a pleasure for the connoisseurs. His mystic aromas and fragrances, with notes of figs and dates made of him an ideal companion as a dessert or with pastries.

TECHNICAL INFORMATION:

Grapes: 100% Pedro Ximénez

Alcoholic fermentation: 15% Vol.

INTENDED USE: For people aged 18 or older to drink alcohol under the laws of the country of origin. Avoid consumption sensitive population to sulfites. (SO₂).

PACKAGING INFORMATION:

Label: 75 x 100 mm paper adh 80 gr couche.

Against label: 45 x 115 mm paper adh 80 gr couche.

Capsule: Pilfer crema color.

Bottle: Jerezana of 75 Cl and 37,5 Cl.

Box: x 12 bottles of 75 cl. (32 x 23'5 x 31,5 cm.) Corrugated..

Other contenant: Bag in Box of 15 and 5 litres.

CONTACT DETAILS:

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DATA DISTRIBUTION:

Contact the winery.

