



ARGÜESO 1822 PEDRO XIMÉNEZ

£26.40

Buy 6 for £20.68 each and save 6%

Buy 12 for £19.36 each and save 12%

SKU: SH1822PX

Categories: [Deep & Rich](#), [Fortified & Sweet](#), [Spain](#), [Lusciously Sweet](#), [Argüeso](#), [Christmas Favourites](#), [£20 - £49.99 Wines](#)

Bodegas Argüeso is a historic Sherry producer reborn and revived. Located in coastal Sanlúcar de Barremeda, it was founded by León de Argüeso y Argüeso in 1822. Originally from Burgos in the North of Spain, he settled in Sanlúcar where he opened a small grocery store called Almacén del Reloj. Shortly after, he acquired an old solera from the bodega San José in Santo Domingo, with an estimated age of over 250 years.

Through the generations the business gradually expanded, adding wineries around the original historic core of the Bodega San José in the heart of Sanlúcar. Today, the compound spans almost two blocks and includes part of the former convent of Santo Domingo used as the warehouses “El Refectorio” and “La Sacristía”.

In 2016, Argüeso was acquired by Bodegas Yuste, with a view to increasing the reputation of the wines. They have invested heavily in Argüeso, including the employment of their own team of in-house coopers who have been tasked with repairing and upgrading all the barrels within the company as it returns to its former glory.

The 1822 range is a completely new venture from Argüeso, using older material and more contemporary packaging than before.

The fruit for this wine is grown in the heart of Montilla, the source of the finest Pedro Ximenez grapes.

After harvesting the grapes are dried in the sun to raisin and concentrate the sugars, before fermentation and

then fortification. The wine is then aged oxidatively in a solera system of large American oak barrels to gather concentration and complexity. Material of 8-10 years old is on average is used for this wine.

Grape: Pedro Ximenez

Tasting Note: Intensely sweet with flavours of molasses and treacle, alongside notes of raisin and licorice, yet retains an elegance and refinement that demands a second glass.

Food Match: Ideal with puddings such as sticky toffee pudding, brownies or poured over vanilla ice cream.

Closure: Natural Cork

Farming Practices: Contains Sulfites

[Download Product Info:](#)

