

OVNI PEDRO XIMÉNEZ 2022

Dry white wine – Pedro Ximénez^[1]_[SEP] – D.O. Montilla-Moriles

11.5% alc. - 75cl

Production: 6,000 bottles

Montilla, Spain



The pedro ximénez grape conforms—together with moscatel and palomino fino—the trinity of historic Andalusian varieties. Consolidated for centuries as the dominant variety in Montilla-Moriles, its versatility allows a great diversity of wines. An early harvest at around 10% alc. emphasizes the fruit notes and acidity, ideal for fragrant young whites, often in combination with "vidueños" (the local name for any other variety, especially *airén*, *baladí-verdejo*, *montepila* and *moscatel*). A later harvest, at around 15% alc., will be perfect for classic Montilla finos so they do not need fortification to reach the ideal alcoholic content for biological ageing under flor. An even later harvest followed by adequate sun-drying on the *paseras*, will yield sweet musts for the celebrated PX stickies, with sugar levels north of 400gr/l.

In fact, the variety reaches perfect ripeness at 11-12% alc., where there is optimum balance between primary aromas, acidity, alcohol, and mineral structure. Harvested at this level, pedro ximénez grown in the best 'white soil' vineyards of Moriles Altos and Sierra de Montilla offers tremendous purity. It is precisely from these soils that we have sourced the grapes for **OVNI 2022 Pedro Ximénez**. In the traditional fashion, these vineyards are planted to some vidueño as well (no more than 10%).

This vintage, as in 2021, our best option in order to allow the grape and soil to express themselves in all freedom and intensity, was to use the first musts ('yema'). Fermentation ran its natural course with indigenous yeasts, and then the wine was very briefly allowed to settle for a couple months: some of it in stainless steel vats, the rest in cement vats under a thin veil of flor. This treatment emphasizes the chalky terroir and extracts all the local character.

OVNI 2022 is meant for casual and lighthearted consumption within a couple of years from the vintage, but the experience of previous vintages shows a positive evolution in bottle.

The idea behind this project by Coalla Gourmet and Equipo Navazos in close collaboration with Bodegas Pérez Barquero is to provide a new perspective on the true essence of Andalusian wines. Without renouncing authenticity in any way, the magical chalky soils of central Andalusia can produce the raw ingredients for complex olorosos, PXs, finos and amontillados—serious and profound wines of unquestionable character—but also refreshing wines like this **OVNI 2022 Pedro Ximénez**.

A cheerful wine with neither artifice nor pretension, pure, authentic, and natural.