

F. PAUL PACULT'S

# SPIRIT JOURNAL

THE QUARTERLY INDEPENDENT GUIDE TO DISTILLED SPIRITS, BEERS AND WINES

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## Pedro Romero Pedro Ximenez Sherry Extra Rich

**\*\*\*\* / Highly Recommended**

Light reddish highlights can be seen through this medium deep brown / old oak color. Nose following the pour is nutty and dried fruit-concentrated right from the crack of the bat; additional time in the glass stimulates intriguing fragrances of baking spices cinnamon, alum, earth / slate, and cocoa. Entry features a medium thick texture that underpins a luxurious taste profile that includes baked plums, figs, and molasses; midpalate continues the frontal assault with blankets of sweet prune and chocolate orange flavors. Concludes gracefully and a touch drier than the midpalate as the taste goes closer to bittersweet than sweet. Very nice. June, 2009

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