

Valdespino, Aperitifs & Spirits,

**`Rare Spirits` Solera Gran Reserva Brandy de Jerez NV**

Jerez, Andalucia, Spain



Grape Varieties	<b>100% Palomino and Airen</b>
Distiller	<b>Victoria Frutos</b>
Closure	<b>Natural Cork</b>
ABV	<b>42.5%</b>
Residual Sugar	<b>4g/L</b>
Wine pH	<b>3.58</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## PRODUCER

Valdespino is one of the oldest bodegas in Jerez, with a history of Sherry production going back six centuries. Back in 1264, Alfonso Valdespino was one of 24 knights who fought against the invaders for the city of Jerez with King Alfonso X. As a reward for his efforts, he was given the land that formed the basis of the bodega. Today Valdespino belongs to the Estévez family, who purchased the bodega in 1999. They own 750 hectares of vineyards in Jerez, including the renowned 'Macharnudo' Pago. This vineyard ownership allows Valdespino very close control over grape quality. They are one of the few bodegas to make single-vineyard Sherries and are also renowned for their VOS (Very Old Sherry) with over 20 years of ageing and VORS (Very Old Rare Sherry) with over 30 years of ageing.

## BASE INGREDIENTS

Though originally established as a Sherry producer, Valdespino has been known for ageing top quality holandas and eau de vie in its facilities in Jerez de la Frontera since the start of the 20th century, when the family started to select and import rare distillates. This began as an experiment, shared exclusively with friends, and the spirits were left to age and evolve slowly in a hidden corner of the bodega. When the Estevez family acquired the firm in 1999, these treasures were rediscovered. Their unique collection of distillates was finalised with a very limited selection of Brandy de Jerez.

## PRODUCTION

This Brandy de Jerez Solera Gran Reserva originally comes from the oldest soleras founded in 1842 at Valdespino Bodega. It is obtained by the distillation of the finest 'holandas' and aged under the solera and criadera system for over 25 years, in centenary casks previously used for the ageing of their famous Fino Inocente and a very old Amontillado.

## TASTING NOTES

Dark mahogany with amber reflections. The nose has intense oaky and spicy notes with underlying nutty and toffee aromas. Warm and complex on the palate with hints of candied orange, oak, honey and hazelnuts. Very intense and long on the finish.