



Grape Varieties	<b>100% Sugar Cane</b>
Distiller	<b>Victoria Frutos</b>
Closure	<b>Natural Cork</b>
ABV	<b>43%</b>
Residual Sugar	<b>5g/L</b>
Wine pH	<b>3.74</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. Some years later, in 1940, a special lot of the purest Cuban rum was imported and aged in American oak casks to be further established into a very old and limited solera. 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.

## PRODUCTION

This premium quality rum is obtained from the distillation of molasses from sugar cane. The origin of this distillate is the first batch of Cuban rum imported by Valdespino in 1940, which was established into a limited Solera. Over decades this Solera has been topped up with selected Panama (70%) and Dominican Republic (30%) rums. A small selection of batches were subsequently aged under the solera and criadera system in sherry casks which previously contained extremely old Oloroso sherry.

## TASTING NOTES

Deep amber colour. On the nose it has mature oak notes, honey, orange peel and spices, with sherry aromas in the background. Complex citrus notes on the palate mix with spices and oak, with a delicate sherry background and caramel notes on the long finish.