

Valdespino, Premium Collection,
Palo Cortado `Single Cask` Macharnudo Alto 2000
Jerez, Andalucia, Spain



Grape Varieties	100% Palomino
Winemaker	Eduardo Ojeda Cebrian
Closure	Natural Cork
ABV	20%
Residual Sugar	2g/L
Acidity	5.7g/L
Wine pH	3.15
Bottle Sizes	37.5cl
Notes	Vegetarian, Vegan

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.

VINEYARDS

Valdespino's single vineyard (Pago) Macharnudo Alto is made up of 56.2 hectares located in the prestigious area of 'High Jerez', at 135 metres above sea level, with a south-east aspect and a 10% gradient. The white 'albariza' soil, typical of Jerez DO, comes from earth which is rich in marine fossils as the area was once covered by sea. Thanks to the high calcium carbonate, its clay composition does not split; it is soft when wet and absorbs rain like a sponge. When it dries out it forms a hard layer preventing evaporation. The reserve of moisture encourages the vine roots to develop, while also allowing access to water reserves.

VINIFICATION

The grapes were picked and destemmed, then pressed. The grape must was then acidified with tartaric acid followed by fermentation under the influence of the natural flora of yeast, in a temperature controlled stainless steel tank. After fermentation, the wine was settled, and then fortified to approximately 15% alcohol, and aged under an oxidative atmosphere. The wine was then aged in American oak, however unlike the traditional ageing system, the vintage wines remain static, without adding in any additional wine from later vintages. This means that each vintage sherry is different, unique and special, reflecting the conditions of that particular year. The casks remain sealed and are only opened under the supervision of the Regulating Council of the Denomination of Origin of Sherry, to authenticate the wine.

TASTING NOTES

This wine is a dark, golden colour with copper highlights. On the nose there are notes of roasted hazelnut and straw, with a subtle mineral background. On the palate the wine is dry, and lightly saline yet round and full bodied with a long, complex, slightly smoky finish,