

Valdespino, Premium Collection,
Palo Cortado `Single Cask` Macharnudo Alto 2001
Jerez, Andalucia, Spain



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

Pago Macharnudo is one of the legendary `Cru` in the Sherry D.O., located five kilometres northwest of the town of Jerez, in the middle of the most important vine growing area, offering unique climate and soil conditions. Macharnudo Alto is in the heart of this `Pago`, lying 135 metres above sea level, with an exceptional vineyard exposure. The soil is comprised of mostly chalk, with high levels of calcium carbonate, ideal for growing the indigenous Palomino varietal.

VINTAGE

The 2001 growing season at Macharnudo Alto was relatively dry, with almost half the average rainfall. The rain that did fall was concentrated throughout December and January, with a few showers in March. Flowering began slightly earlier than usual, at the beginning of March, followed by green pruning in May. The late spring and summer months were extremely hot, with temperatures well over 30°C. This heat, exacerbated by dry, warm winds from the southeast accelerated the ripening process resulting in the harvest beginning on 21st August.

VINIFICATION

The grapes were hand picked at night due to the higher than average temperatures to avoid stress on the bunches. They were then transported to the vineyards in crates to be sorted by levels of ripeness. 75% of the grapes were destemmed and lightly crushed to obtain 60% of the Yema (highest quality must). The must was then transferred to used sherry casks where alcoholic fermentation took place over seven days. The wine was left on its fine lees to add complexity and structure and was then racked off in January but remained in cask until July, with it finally being transferred to stainless steel to settle before filtration and bottling in September.

TASTING NOTES

Dark gold in colour, this unique wine displays intense aromas of toasted hazelnut, orange peel, nutmeg and cinnamon along with the subtle mineral undertone characteristic of the wines from Pago Macharnudo Alto. The palate is complex, rounded and slightly spicy, with subtle notes of cloves and ginger. The finish is intense and persistent, with a slightly saline aftertaste.

Grape Varieties	100% Palomino
Winemaker	Victoria Frutos Clement
Closure	Natural Cork
ABV	21.5%
Residual Sugar	0.71g/L
Acidity	6.6g/L
Wine pH	3.2
Bottle Sizes	37.5cl
Notes	Vegetarian, Vegan