



Grape Varieties	80% Palomino 20% Pedro Ximénez
Winemaker	Victoria Frutos
Closure	Natural Cork
ABV	17.5%
Residual Sugar	130g/L
Acidity	5.81g/L
Wine pH	3.77
Bottle Sizes	75cl
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

The Palomino grapes are sourced from vineyards in Jerez. The white 'albariza' soil comes from a layer of earth rich in marine fossils. It is soft when wet and absorbs rain like a sponge, and when it dries out it forms a layer that retains the water, preventing evaporation. This reserve of moisture encourages the vines to root deep into the ground, allowing them to use this water reserve when needed. The Pedro Ximénez grapes are sourced from the Montilla-Moriles region, which is further inland and hotter and less humid than Jerez, providing a richer fruit component.

VINIFICATION

Valdespino have produced aperitif wines since the late 19th century. Their original recipes, known as 'Tonics for the Sick', were a blend of sherries macerated with botanicals, fruit and bitter root extracts. In the late 1990s, the Estévez family discovered casks containing these aperitifs and continued to produce small batches for their private collection. The team have since recovered old recipes and revived the original Art Deco labels. They are the only house to produce a vermouth based on a Very Old Oloroso Wines from the bodega's founding soleras, which provide excellent richness and complexity. The Quina is a blend of 20 year old Oloroso wines with Pedro Ximénez from the historic El Candado solera, which imparts additional depth. The blend underwent a hydroalcoholic maceration with Cinchona bark (Quina, the basis of quinine), gentian root, natural liquorice extract and nutmeg, as well as dried oranges and grapefruit. The final blend was then aged in old Oloroso barrels before bottling for additional complexity.

TASTING NOTES

Dark mahogany colour with coppery tones. The nose is concentrated with layered aromas of aniseed, nutmeg and dates. Notes of quinine and a satisfying bitterness on the palate lead to a long and complex finish. This is the perfect aperitif, served in a tumbler glass on the rocks with a cinnamon stick and a twist of orange.

AWARDS

International Wine Challenge 2022, Silver