



Grape Varieties	72% Palomino 28% Moscatel
Winemaker	Victoria Frutos
Closure	Natural Cork
ABV	15%
Residual Sugar	137g/L
Acidity	5.9g/L
Wine pH	3.35
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 and Moscatel 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.

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 Very Old Oloroso Wines from the bodega's founding soleras, which provide excellent richness and complexity. The Vermouth is a blend of Very Old Oloroso from the Don Gonzalo solera (aged for an average of 20 years) and Moscatel, which contributes a refreshing citrus lift. The Oloroso sherry and Moscatel underwent a hydroalcoholic maceration with bitter extracts of mugwort, coriander, elderberry and gentian, as well as chamomile, cloves, cinnamon, dried oranges and juniper berries. The final blend was then aged in old Oloroso barrels prior to bottling for additional complexity.

TASTING NOTES

Bright mahogany colour with coppery tones. The nose displays intense spicy aromas with hints of hazelnut, orange peel and wild herbs. There is a wonderful bittersweet tension on the palate, coupled with silky texture and vivid concentration. Serve in a tumbler glass, with ice and a slice of grapefruit or orange.