



Grape Varieties	100% Palomino
Winemaker	Victoria Frutos
Closure	Agglomerated Cork
ABV	20%
Residual Sugar	5g/L
Wine pH	3.1
Bottle Sizes	50cl
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 located five kilometres to the north-west of Jerez, in the privileged area of High Jerez. It is at 135 metres above sea level, with a south-east aspect and a 10 % gradient. The white 'albariza' soil is typical of Jerez DO, and comes from a layer of earth rich in marine fossils. Thanks to the high content of calcium carbonate, its clayey texture does not split; it is soft when wet and absorbs rain like a sponge, and when it dries out it forms a layer that holds in the water, preventing evaporation. This reserve of moisture encourages the vine roots to develop, some reaching to more than four metres depth, allowing them to use this water reserve when needed.

VINIFICATION

Fermentation takes place in 600 litre American oak barrels. Once fermentation is finished, when 13% alcohol is reached, the veil of 'flor' (yeast) appears on the wine's surface, protecting it from oxygen and transforming its components. After two to three months under these conditions, the wine is separated from its lees, and fortified to 15%. The Palo Cortado is made up of selected, very young Criaderas of both Inocente and Tio Diego, which have failed to sustain their layer of 'flor'. The wine is then fortified further to 17%, and allowed to continue ageing oxidatively. It has an average age of over 25 years old when it is bottled.

TASTING NOTES

A medium intensity mahogany colour. Delicate on the nose, with intense dried fruits, hazelnuts and walnuts. Notes of spices, vanilla and more dried fruit on the palate. Full bodied and with a long sophisticated finish.

AWARDS

International Wine Challenge 2023, Trophy