

Valdespino, Premium Collection,  
**Manzanilla `Deliciosa` Pago de Miraflores NV**  
Jerez, Andalucia, Spain



Grape Varieties	<b>100% Palomino</b>
Winemaker	<b>Eduardo Ojeda</b>
Closure	<b>Natural Cork</b>
ABV	<b>15%</b>
Residual Sugar	<b>2g/L</b>
Acidity	<b>4g/L</b>
Wine pH	<b>3.1</b>
Bottle Sizes	<b>37.5cl, 75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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 for the Manzanilla come from Valdespino's single vineyard (Pago) Miraflores, which is situated in Sanlúcar de Barrameda. This gently sloping, maritime site has russet 'lustrillo' soils which are a type of albariza. The rose hue at its surface is due to iron oxide. Thanks to the high content of calcic carbonat, 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

The must is fermented in temperature controlled stainless steel tanks to preserve crisp, fresh fruit flavours. At this stage it has reached between 10.5% and 12% alcohol, and is then fortified to 15% and the 'flor' yeast layer is encouraged to develop, protecting the wine from oxygen and transforming its components. The Manzanilla bodega is situated in Sanlúcar de Barrameda, where the climate is cooler than inland Jerez, and as a result the 'flor' layer is thicker, offering more protection to the wine and therefore more freshness and saline character. The wine ages biologically, spending five years under the 'flor', and producing a more delicate style of Sherry.

## TASTING NOTES

Pale straw yellow coloured, with a delicate yeasty, bready note on the nose, as well as a hint of flower blossom. On the palate it is very dry, crisp and fresh with a slightly saline finish.