

Valdespino, VOS & VORS Collection,  
**Oloroso `Solera 1842` VOS NV**  
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

The vineyard is located in Jerez. The white 'albariza' soil is typical of the region, and comes from a layer of earth rich in marine fossils. Thanks to the high content of calcic 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 took place in 600 litre American oak barrels. Once fermentation was finished, when 13% alcohol was reached, the Oloroso was then fortified to 20%, and allowed to age 100% oxidatively. It was aged in a solera system for fractional blending. The 8-10% of Pedro Ximenez was blended in at the half way point of its over 20 year ageing process, and then it was sent back to the solera. The finished wine has an average age of over 20 years. The added Pedro Ximenez accounts for the 50-60g/l of residual sugar.

## TASTING NOTES

An intense mahogany colour. Notes of rich dried fruits, nuts and caramel. Smooth and full bodied on the palate with excellent length.

## AWARDS

International Wine Challenge 2021, Silver  
Sommelier Wine Awards 2020, Gold  
International Wine Challenge 2019, Medium Sherry Trophy

Grape Varieties	<b>90% Palomino</b> <b>10% Pedro Ximénez</b>
Winemaker	<b>Victoria Frutos</b>
Closure	<b>Natural Cork</b>
ABV	<b>21%</b>
Residual Sugar	<b>60g/L</b>
Acidity	<b>6.25g/L</b>
Wine pH	<b>3.2</b>
Bottle Sizes	<b>50cl</b>
Notes	<b>Vegetarian, Vegan</b>