

Valdespino



OVERVIEW

Winemaker: Eduardo Ojeda

Valdespino is one of Sherry's most historic houses, dating back to 1264 when the conquering knight, Alonso Valdespino, was rewarded with 30 ha of land. Today, Group Estevez owns and directs this traditional gem, under the guidance of technical director, Eduardo Ojeda.

WINE SOURCES

Alonso Valdespino's original deed included almost half of Jerez's greatest terroir, Macharnudo. This is the source for the unequalled Fino "Inocente", Amontillado "Tio Diego", and Palo Cortados "Calle Ponce" and "Cardenal."

Valdespino's bodega in Sanlúcar is the source for its prized Manzanilla "Deliciosa", while the Oloroso "Don Gonzalo" is sourced from Marcharnudo and the almost equally esteemed Carrascal.

THE WINES

	Source	Avg Production
Manzanilla "Deliciosa"	Selected barrels from the Misericordia Solera in Sanlúcar de Barrameda. The wines pass through 6 criaderas over 5+ years under flor.	7,700 liters
Fino "Inocente"	Palomino Fino base wine from Macharnudo passes through 10 criaderas over 10+ years under flor before bottling.	31,750 liters
Amontillado "Tio Diego"	Palomino from Macharnudo passes through 11 criaderas over 17+ years (~8 under flor and over 8 oxidative).	17,800 liters
Palo Cortado "Calle Ponce"	A selection of barrels from the Inocente and Tio Diego soleras that have diverged. Aged 25+ years with 4 additional criaderas.	1,381 liters
Oloroso "Don Gonzalo"	A very old solera filled primarily from Carrascal. Aged in excess of 20 years.	1,638 liters
Amontillado "Contrabandista"	Tio Diego with 5% Pedro Ximenez added	2,815 liters
Cream "Isabela"	An old Oloroso is blended with PX from the El Candado solera, and aged together. Total aging exceeds 15 years.	4,675 liters
Pedro Ximenez "El Candado"	PX grapes are aged in the sun for 2 weeks before fermentation. Aged for over 10 years in a solera with 2 criaderas.	43,785 liters

S H E R R Y , S P A I N

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ADDITIONAL WINEMAKING NOTES

Wines are fermented on old oak barrels for a year where they form the first flor, before fortification to 15% and transfer to the various soleras. This stage is called “sobretabla”

Traditional bush pruning throughout the vineyards.

SELECT V.O.R.S WINES

	Source	Avg Production
Amontillado “Coliseo”	Coliseo originates in San Lucar where it undergoes biological and then oxidative aging before transfer to Jerez. It finishes at over 30 years of aging.	111 litres
Palo Cortado “Cardenal”	The best barrels of Calle Ponce are added to Cardenal’s 5 criadera solera. Total aging exceeds 30 years.	95 litres