

Valdespino



TECHNICAL INFORMATION

Valdespino is one of Sherry's most historic houses, dating back to 1264 when the conquering knight, Alonso Valdespino, was rewarded with 30ha of land. Today, Grupo Estevez owns and directs this traditionalist gem.

The great *cru*, Macharnudo Alto, 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 blended from Macharnudo and the equally-esteemed, Carrascal.

Established: 1875 (present company registered)

Technical Director: Victoria Frutos

Appellations: Jerez-Xérès-Sherry / Manzanilla-Sanlúcar de Barrameda

Soils: Variations on *Albariza*; a crumbly, water-retaining soil with a very high chalk content.

Blends: Macharnudo wines are fermented in old casks; all others in stainless steel. After a year, the young wines are fortified to 15% and transferred to the assorted *soleras*. All sherries must be made from Palomino, with the exception of varietal Pedro Ximénez and Moscatel.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Manzanilla "Deliciosa"	Selected barrels from the Misericordia <i>solera</i> in Sanlúcar de Barrameda.	The wine passes through 6 <i>criaderas</i> over 5+ years under <i>flor</i> .	7,700 liters
Fino "Inocente"	Palomino Fino base wine from Macharnudo.	The wine passes through 10 <i>criaderas</i> over 10+ years under <i>flor</i> before bottling.	31,750 liters
Amontillado "Tio Diego"	Palomino Fino base wine from Macharnudo.	The wine passes through 10 <i>criaderas</i> over 17+ years (-10 years under <i>flor</i> and 7 years oxidative aging).	17,800 liters
Palo Cortado "Calle Ponce"	A selection of barrels from the Inocente and Tio Diego <i>soleras</i> that have diverged.	Aged 25+ years with 4 additional <i>criaderas</i> .	1,380 liters
Amontillado "Contrabandista"	Selected from the Tio Diego <i>solera</i> , with the addition of 5% Pedro Ximenez.	Same as Tio Diego.	2,815 liters
Pedro Ximénez "El Candado"	Produced from sun-dred Pedro Ximénez grapes raised in a <i>solera</i> purchased from Manuel de Argüeso.	Aged in excess of 8 years.	40,000 liters
Cream "Isabela"	An unique, ancient <i>solera</i> that blends 75% Oloroso (Palomino) and with 25% Pedro Ximénez.	The individual wines are aged in <i>solera</i> for 15+ years before blending into the Isabel <i>solera</i> .	~4,765 liters

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

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Oloroso V.O.S. “Don Gonzalo”	A very old <i>solera</i> filled primarily from Carrascal, with additions from Macharnudo.	Aged in excess of 20 years.	1,638 liters
Amontillado V.O.R.S. “Coliseo”	This wine originates in San Lucar where it undergoes biological and then oxidative aging before transfer to Jerez.	Aged over 30 years, with an average in excess of 60 years.	~111 liters
Palo Cortado V.O.R.S. “Cardenal”	The Cardenal <i>solera</i> is filled from the Calle Ponce <i>solera</i> .	Aged over 50 years.	~95 liters
Oloroso V.O.R.S. “Su Majestad”	The Su Majestad <i>solera</i> is filled from the Don Gonzalo <i>solera</i> .	Aged over 50 years.	~75 liters
Pedro Ximénez V.O.R.S. “Ninos”	Selected Pedro Ximénez from the estate’s holdings.	Believed to be over 50 years of age, on average.	~100 liters
Moscatel V.O.R.S. “Toneles”	An ancient <i>solera</i> of Moscatel.	Believed to be over 80 years old, on average.	~75 liters