



VALDESPINO SHERRY SEMINAR

**Sherry a unique
wine with over
3,000 years of
History**

VALESPINO

The History of Sherry I

- The **Phoenicians** brought vines and wine making to the region of **Xera** in 1,100 BC.
- There are records dating back to the **Roman** domination of the Iberian Peninsula (138 BC.) showing shipments to Rome from **Ceret** region of “Vinum Ceretiensis”.
- With the **Moorish** invasion in 711 AD the cultivation of vines continued in **Sherish** for raisins, spirits and wine were also produced for medicinal purposes.
- In 1264 the town was re-conquered from the Moors by **Alfonso X**, and remained on the frontier with the kingdom of Granada = **Jerez de la Frontera**.
- In 1483 the Town Council established the Regulations of the **Guild of Raisin and Grape Harvesters of Jerez**.

The History of Sherry II

- The Discovery of **America** and the first trip around the world by **Magellan** also played an important role in Sherry expansion.
- In 1587 **Francis Drake** attacked the town and carried off 3,000 casks of Sherry which he brought back to **England**.
- In the **17th** and **18th** centuries English, Irish and Scots families of **wine merchants** established their businesses in the region.
- Towards the end of the 19th Century **Philoxera** devastated the region and vineyards had to be uprooted to be replanted with resistant American roots to which local varieties were grafted.
- In **1932** coinciding with the publication of the First Spanish Wine Law, the **Consejo Regulador de Jerez** was recognized, being the first one to be created in Spain.

What is Sherry?

Sherry is a fortified wine exclusively produced in the Jerez region situated in the southwestern coast of Andalusia (Spain).

- **Fortified** = Full alcoholic fermentation + addition of neutral wine distillate.
- **Jerez Region** = D.O. Jerez-Xérès-Sherry = Only wines that have been produced in the Sherry triangle can be called Sherry. The three towns in the province of Cadiz are:
 - Jerez de la Frontera (Capital of the D.O.)
 - El Puerto de Santa Maria
 - Sanlucar de Barrameda
- **Coast of Andalusia** = Extreme south of Iberian Peninsula + flanked by the rivers Guadalquivir and Guadalete = identity of vinegrowing region and ageing process of these wines.

The Sherry triangle



- Total vineyard extension: 6,700 hectares.
- Density of vines = 3,500 to 3,800 plants per hectare.
- Maximum authorised yield: 9,500 kilos of grapes per hectare.
- 3000 to 3200 hours sun light per year.
- Temperatures: between 4 and 40° C (Continental / Atlantic climate).
- Rainfall: approximately 600 litres per square metre.
- Predominant winds: Poniente (west) and Levante (south-east)

The Albariza Soil



- Chalky, Limestone soil - rich in calcium carbonate = White colour
- High porosity - helps to keep humidity
- Reflects heat during ripening process

Authorised Grape Varieties

- Palomino
- Moscatel
- Pedro Ximénez



The harvest



- Beginning in late August.
- Minimum authorised baumé level: 10.5°
- Fast transportation to the vinification plant is vital



Vinification

- Destemming & Crushing
- “Mosto yema” = First gentle pressing.
- “Mosto prensa” = Second pressing.
- Fermentation takes place in temperature controlled stainless steel tanks or American oak casks (Valdespino Single Vineyard).
- Produces a still white wine with a level of approx. 12° alcohol



Classification

- Palomino base still wine is fortified with wine distillate (At Valdespino only Palomino distillate from our vineyards).



Two different levels of fortifying:

At 15° alcohol
wine develops the “flor”
(yeast)



Biological ageing

The flor protects the
wine from oxidation

FINO & MANZANILLA

At 17° alcohol
wine loses the “flor”
(yeast)



Oxidative ageing

Without the flor, the wine
is exposed to oxidation

OLOROSO

AMONTILLADO = BIOLOGICAL + OXIDATIVE

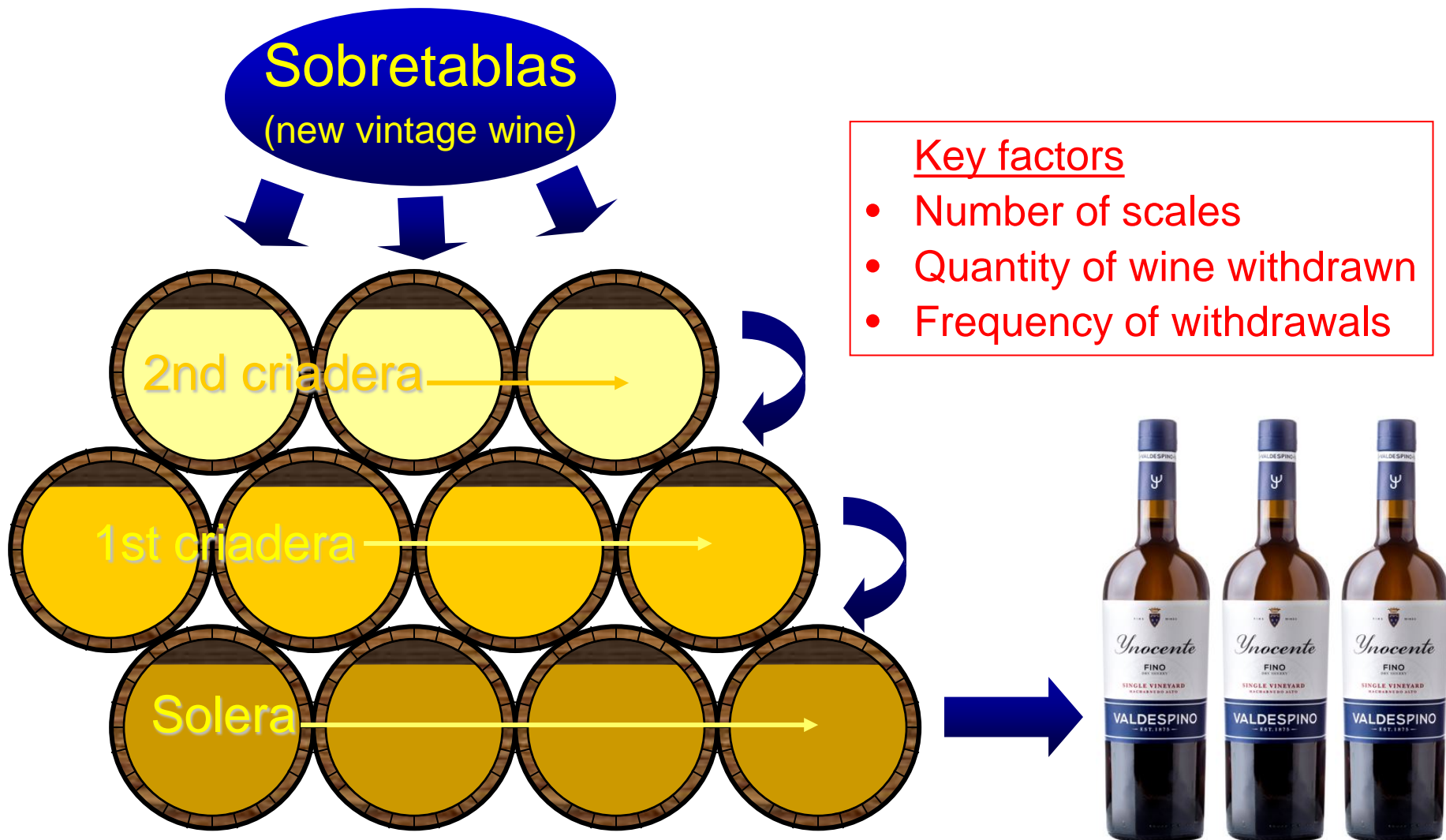
The cask

- White American oak casks = Butts = Botas
- 600 litres capacity = 36 Arrobas
- Only filled to 5/6 capacity
- Casks have an average age of over 30/40 years
- The porosity of the wood causes 3 to 5% evaporation



The Solera and Criaderas system

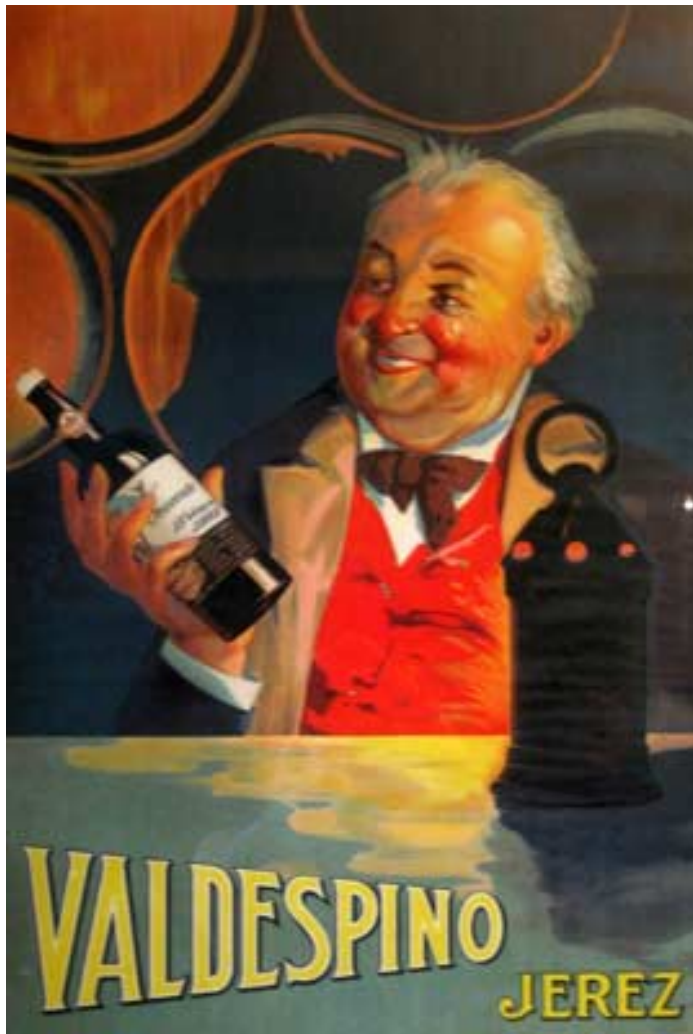
Dynamic blending system by which wines from different stages of the ageing process are blended together





**VALDESPINO
A BOUTIQUE CONCEPT ...**

Valdespino – The History



- In 1264 a group of 24 knights led the troops of King Alfonso X, to re-conquer the town of Jerez from Moorish domination.
- Once the town was re-conquered the King rewarded this group of noble knights with properties and land. One of them named Alfonso Valdespino also received a vineyard in the outskirts of the town, being the first official record of a Valdespino being involved in viticulture.
- Although data exists proving some commercial Sherry transactions in 1430, A.R. Valdespino was set up as a firm (Producing and selling Sherries) in 1875.
- In 1883 Valdespino became the official Sherry supplier to the Spanish Royal House.
- In 1910, the company trademarked “Sacristia”, a small corner within the Bodega where the oldest wines are kept.
- In 1999 the Estevez family, a highly reputed Sherry & Brandy producer, acquired Valdespino and led to a new expansion period.

Macharnudo 'Alto'

- **Pago Macharnudo is one of the legendary “Crus” in the Sherry D.O., it is located 5 kilometres northwest of the town of Jerez, in the middle of the most important vine growing area, offering unique climate and soil conditions.**
- **Macharnudo Alto is In the heart of this Pago, lying 135 metres above sea level, with an exceptional vineyard exposure. 25 Hectares are dedicated to our single vineyard Sherries.**
- **Very chalky soil (high level of calcium carbonate) ideal for growing the native Palomino varietal. Vines are 35/60 years old with excellent exposure.**





What makes Valdespino different?

- Valdespino is the only boutique Sherry firm controlling the entire production process: Vineyards, vinification, ageing and bottling.
- Valdespino is one of the very few firms which owns vineyards in Pago Macharnudo which is considered a “grand cru” area of vineyards in the Sherry D.O.
- The only Sherry house producing “single vineyard” wines: Inocente, Tío Diego, Viejo C.P. and Cardenal.
- Wines are still fermented in casks according to a centenary traditional method and fortified entirely with Palomino spirit.
- “Boutique” limited production: Very small batches of old Rare Sherries are released every year.
- Our Sherries have been awarded with top trophies in many competitions around the world including highest R. Parker ratings.



THE VALDESPINO SHERRY RANGE



- Age dated Sherries. Very limited & occasional allocated bottlings
- Providing exposure with specialized press
- Top Parker ratings



VORS & VORS

- Historical Soleras bottled with the classic in house old labels
- Providing exposure with specialized press
- Top Parker ratings



CLASSIC

- The origin of the Single Vineyard concept
- Providing exposure with specialized press.
- Educational => Full Sherry spectrum
- Top Parker ratings



PREMIUM

THE VALDESPINO SHERRY RANGE



EXTRA LIMITED BATCHES COLLECTION

Valdespino select very small batches from their reserved Soleras and limited editions of their Vintage Sherries which are bottled occasionally under a strict allocation system.



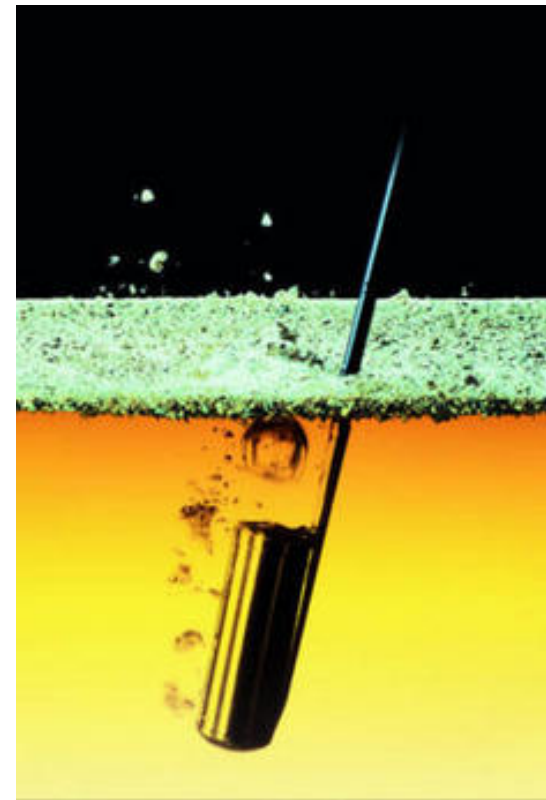
**A style of Sherry
for each occasion**

VALESPINO

Biological ageing sherries

Fino and Manzanilla are fortified up to 15° alc.

- The wines develop a layer of yeast (*Saccharomyces ellipsoideus*) on the surface, «Flor».
- The «Flor» protects from oxidation and provides unique characteristics.
- The “flor” feeds on oxygen and alcohol and needs stable environmental conditions to grow.



Our Manzanillas & Finos

VALESPINO

MANZANILLA “DELICIOSA”



GRAPE VARIETAL: Palomino fino.

VINEYARD: Albariza (Very High in Calcium Carbonate), from the unique Pago de Miraflores (Sanlucar).

TYPE OF AGEING: Biological, in the coastal town of Sanlucar de Barrameda (100% from Bodega Misericordia in Barrio Alto).

AVERAGE AGE: 5 years.

SOLERA STRUCTURE: 6 Criaderas + 1 Solera

ALCOHOL: 15 % vol.

TOTAL ACIDITY: 4 g/l Tartaric Acid

RESIDUAL SUGAR: <2 g/l

COLOUR: Pale yellow straw.

AROMA: Delicate salinity and yeasty aromas, with mineral notes.

PALATE: Very dry, fresh and crisp with a tangy delicate finish.

ENJOYING: As an aperitif, or matched with seafood and fish dishes. Serve well chilled 8 ° to 10 ° C in a white wine glass.

MANZANILLA EN RAMA “DELICIOSA”



LIMITED CASK SELECTION FROM THE SOLERA OF MANZANILLA DELICIOSA EN RAMA LITERALLY MEANS “RAW”. THIS WINE HAS NO STABILIZATION AND ONLY A MINIMAL FILTRATION.

GRAPE VARIETAL: Palomino fino.

VINEYARD: Albariza (Very high in Calcium Carbonate), from the unique Pago de Miraflores (Sanlucar).

TYPE OF AGEING: Biological, in the coastal town of Sanlucar de Barrameda (Bodega Misericordia in Barrio Alto).

SOLERA STRUCTURE: 6 Criaderas + 1 Solera

AVERAGE AGE: 6/7 years.

ALCOHOL: 15 % vol.

TOTAL ACIDITY: 4,50 g/l Tartaric Acid

RESIDUAL SUGAR: <2 g/l

COLOUR: Intense yellow straw.

AROMA: Intense saline aroma, with rich concentrated notes of yeast (bakery), almonds and green apples.

PALATE: Very mineral with a delicious saline touch.

ENJOYING: As an aperitif, and accompanying soups, seafood and fish dishes. To be served slightly chilled 10 ° to 12 ° C

MANZANILLA “LA ESPECIAL 2015”



A VINTAGE MANZANILLA FROM “PAGO MIRAFLORES”. LIMITED CASK SELECTION FROM A BATCH OF 16 CASKS OF 2015 VINTAGE. BOTTLED “EN RAMA” WHICH MEANS “RAW”: THIS WINE HAS NO STABILIZATION AND ONLY A MINIMAL FILTRATION.

GRAPE VARIETAL: Palomino fino.

VINEYARD: Albariza (Lustrillo & Tosca), from the unique Pago de Miraflores (Sanlucar).

TYPE OF AGEING: Static (vintage) and biological, in the coastal town of Sanlucar de Barrameda (Bodega Misericordia in Barrio Alto).

CASK SELECTION: 5 casks (No. 4, 7, 9, 12 & 15).

AVERAGE AGE: 7 years.

ALCOHOL: 16 % vol.

TOTAL ACIDITY: 4,50 g/l Tartaric Acid

RESIDUAL SUGAR: <2 g/l

COLOUR: Intense light golden colour.

AROMA: Touches of grapefruit, honey, pastries and roasted almonds on the nose, with lightly toasted overtones derived from its static aging with its “Flor” lees.

PALATE: Very savoury, with saline and nutty flavours on the palate, it is round and unctuous. A long lasting finish with a subtle tangy touch which gives a very appealing impression of freshness.

ENJOYING: As an aperitif, and accompanying soups, seafood and fish dishes. To be served slightly chilled 10 ° to 12 ° C



FINO “INOCENTE”



GRAPE VARIETAL: Palomino fino.

VINEYARD: Single vineyard from our estate “Macharnudo Alto”. 50 year old vines.

SOIL: Albariza, chalky white colour, high in calcium carbonate.

PRODUCTION: Hand harvested. Fermentation in American oak casks.

TYPE OF AGEING: Biological (under veil of yeast - Flor)

SOLERA STRUCTURE: 10 Criaderas + 1 Solera

BATCHES PER YEAR: 2 => Autumn & Spring

AVERAGE AGE: 10 years

ALCOHOL: 15 % vol.

TOTAL ACIDITY: 3,5 g/l Tartaric Acid

RESIDUAL SUGAR <1 g/l

TASTING: Yellow straw colour, with golden hues. Pungent, delicate and complex, with roasted almonds. Delicate but round (buttery) palate, with complex character and firm structure. It has a long, mineral aftertaste.

ENJOYING: Serve in a white wine glass well chilled (10°C) as aperitif or accompanying seafood (shrimps, oysters, clams, grilled fish, etc), smoked salmon or Japanese cuisine. As oppose to other commercial Finos, Inocente will experiment a delicious evolution in bottle gaining in colour and intense aromas, with great depth and complexity in the palate.

Double ageing sherries

- Biological + Oxidative = **Amontillado & Palo Cortado**



AMONTILLADO

Spends part of its ageing under a veil of yeast (flor) and finishes through oxidative ageing.



PALO CORTADO

Fino of very complex character which keeps a very subtle veil of yeast and evolves faster than other casks.

Our Amontillados

VALESPINO



AMONTILLADO “TIO DIEGO”



GRAPE VARIETAL: Palomino fino.

VINEYARD: Single vineyard from our estate “Macharnudo Alto”. 50 year old vines.

SOIL: Albariza, chalky white colour, rich in calcium carbonate.

PRODUCTION: Hand harvested. Fermentation in American oak casks. Fortifying at 15°. Ageing under veil of yeast (flor) and gradual evolution into oxidative ageing as alcohol naturally increases through evaporation/concentration and Flor disappears.

TYPE OF AGEING: Biological (under Flor) + Oxidative

SOLERA STRUCTURE: 10 Criaderas + 1 Solera

BATCHES PER YEAR: 1 => Autumn

AVERAGE AGE: Over 18 years old (10 biological + 8 oxidative)

ALCOHOL: 18 % vol.

TOTAL ACIDITY: 4,3 gr/l Tartaric Acid

RESIDUAL SUGAR: <2 g/l

TASTING: Medium amber with bright intensity. Clear reminiscence of its biological ageing under veil of yeast, nutty (hazelnut), with an elegant touch of toffee and butter scotch and sweet spices. Very dry, slight tangy palate with bitter bite in the aftertaste.

ENJOYING: As aperitif and accompanying soups, smoked fish, cured meats, delicious with anchovies and perfect match with artichokes and green asparagus.

VORS AMONTILLADO “COLISEO”



GRAPE VARIETAL: 100 % Palomino Fino.

TYPE OF AGEING: Biological and Oxidative. Only 5 casks in the Solera

AVERAGE AGE: Although classified as V.O.R.S. (very Old Rare Sherry) this wine is over 60 years old.

ALCOHOL: 22 % vol.

TOTAL ACIDITY: 9.5 g/l Tartaric Acid

COLOUR: Light mahogany with orange and green tones.

AROMA: Very mineral, with intense saline notes (salted caramel) , intense waxy Aromas. With spicy background.

PALATE: Intense saline first impression (almost salty) which leads to bone dry complex character. It has a spicy slightly tangy finish. Never ending Balsamic aftertaste.

AMONTILLADO MEDIUM DRY “CONTRABANDISTA”



GRAPE VARIETAL: 94% Palomino fino + 6% Pedro Ximenez.

TYPE OF AGEING: Biological and Oxidative.

AVERAGE AGE: 15 years.

ALCOHOL: 18 % vol.

TOTAL ACIDITY: 4.04 g/l Tartaric Acid

RESIDUAL SUGAR: 35 g/l

COLOUR: Light mahogany colour, with a bright amber border.

AROMA: Dates and raisins, with butter scotch and toffee, and roasted hazelnut aromas.

PALATE: Very smooth, slightly bittersweet sensation in a medium-bodied palate of moderate sweetness. The elegant amontillado character comes through at the end of the palate.

ENJOYING: As an aperitif and also to accompany soups, pates and foie-gras. Creamy intense cheeses (camembert, brie, etc).

Serve at cellar temperature or slightly chilled in white wine glass.

Our Palo Cortados

VALESPINO

VOS PALO CORTADO “VIEJO C.P.”



GRAPE VARIETY: Palomino Fino.

VINEYARD: Single vineyard from our estate “Macharnudo Alto”. 50 year old vines

SOIL: Albariza, chalky white colour, high in calcium carbonate.

PRODUCTION: Selected from casks showing special characteristics of rare evolution from both Inocente and Tío Diego Soleras (during biological ageing).

TYPE OF AGEING: short Biological ageing (under veil of yeast) + Oxidative

SOLERA STRUCTURE: 4 Criaderas + 1 Solera

BOTTLING PER YEAR: 1 limited bottling under sales allocation system.

AVERAGE AGE: Over 25 years old

ALCOHOL: 20 % vol.

TOTAL ACIDITY: 5.3 gr/l Tartaric Acid

RESIDUAL SUGAR: < 5 g/l

TASTING: Light mahogany colour. Intense nutty aromas (hazelnuts, walnuts), Vibrant spicy tones, very delicate. Very dry, mineral long and round and elegant palate with smoky hints.

ENJOYING: It is ideal with intense soups and spicy Indian food and tasty casseroles. Also with dried cured cheeses. Smoked meats.

VORS PALO CORTADO “CARDENAL”



GRAPE VARIETY: Palomino fino.

VINEYARD: Single vineyard from our estate “Macharnudo Alto”. 50 year old vines

SOIL: Albariza, chalky white colour, clayey texture and high in calcium carbonate.

PRODUCTION: The youngest Criaderas are topped up with a selection from the best casks of the Solera of Palo Cortado Viejo CP.

TYPE OF AGEING: Biological (under veil of yeast) + Oxidative. Only 7 casks available.

SOLERA STRUCTURE: 4 Criaderas + 1 Solera

AVERAGE AGE: Although this wine is categorized as V.O.R.S. (over 30 years old) it is over 50 years old.

ALCOHOL: 22 % vol.

TOTAL ACIDITY: 8.5 gr/ Tartaric Acid

TASTING: Light mahogany with greenish tones. Rare very complex aromas, with nutty character and great mineral, balsamic hints. Great depth, minerality and a smoky, long aftertaste.

Oxidative ageing sherries

- **Olorosos** are fortified beyond 17° alc.
- Beyond 15° of alc. «Flor» is not able to develop.
- The wine is in contact with air gaining in concentration.
- Olorosos require longer periods of ageing to concentrate and show finesse and elegance.



Our Olorosos

VALESPINO

VOS OLOROSO “DON GONZALO”



GRAPE VARIETAL: 100% Palomino Fino.

VINEYARD: From Pago Carrascal (North West of Sherry D.O.).

SOIL: Albariza, combination of clay and predominantly calcium carbonate.

TYPE OF AGEING: Oxidative.

AVERAGE AGE: Although classified as V.O.S. (Very Old Sherry) this wine is over 25 years old.

ALCOHOL: 21 % vol.

TOTAL ACIDITY: 6.40 g/l Tartaric Acid

RESIDUAL SUGAR: 8 g/l

COLOUR: Mahogany with bronze glints.

AROMA: Nutty, Walnut, cocoa and smoky hints. Very intense and complex.

PALATE: Round, full bodied but smooth and elegant. Very dry, long and very intense on the palate.

ENJOYING: Delicious as an aperitif with roasted nuts, but also paired with smoked meats, game dishes, or served with matured hard cheeses.

VORS OLOROSO “SOLERA DE SU MAJESTAD”



GRAPE VARIETAL: 100% Palomino Fino.

VINEYARD: From Pago Carrascal (North West of Sherry D.O.).

SOIL: Albariza, combination of clay and predominantly calcium carbonate.

TYPE OF AGEING: Oxidative.

AVERAGE AGE: Although classified as V.O.R.S. (very Old Rare Sherry), this wine is over 50 years old.

SOLERA STRUCTURE: Only 8 casks in the solera.

ALCOHOL: 22 % vol.

TOTAL ACIDITY: 6.7 g/l Tartaric Acid

COLOUR: Light Mahogany with dark bronze trim.

AROMA: Intense, noble wood aromas, with nutty background, roasted coffee and cocoa beans. Reminding one of marron glacé.

PALATE: Full-bodied, very complex, intense but very well balanced, with concentrated but smooth oak ageing tones. Very long dry and smoky aftertaste.

VOS MEDIUM SWEET OLOROSO “SOLERA 1842”



GRAPE VARIETAL: 90% Palomino Fino + 10% Pedro Ximenez..

VINEYARD: From Pago Carrascal (North West of Sherry D.O.).

SOIL: Albariza, combination of clay and predominantly calcium carbonate.

TYPE OF AGEING: Oxidative. The final blend is also aged in its own Solera.

AVERAGE AGE: Although classified as V.O.S. (Very Old Sherry) this wine is over 25 years old.

ALCOHOL: 21 % vol.

TOTAL ACIDITY: 6.25 g/l Tartaric Acid

RESIDUAL SUGAR: 45 g/l

COLOUR: Intense dark mahogany.

AROMA: Nougat, dates and raisins, black chocolate and liquorice background.

PALATE: Smooth, full bodied with a long aftertaste showing the very old Oloroso character.

ENJOYING: It is the perfect match to foie-gras, patés and and blue creamy cheeses (Stilton and Gorgonzola).

SWEET SHERRIES

- Pedro Ximénez and Moscatel grapes are exposed to the sun (“soleo”) after late harvesting.
- The exposure to the sun causes evaporation and concentration of sugar in the grapes.
- The grapes are pressed to obtain a rich concentrated must.
- The must is partially fermented = Fermentation is arrested by adding wine alcohol.
- Oxidative ageing in oak casks through Solera and Criadera system.
- The wines are then bottled as monovarietal Sherries or blended to sweeten other styles of Sherry (Cream, Medium Dry Amontillados, etc).

Our Sweet Sherries

VALESPINO

CREAM “ISABELA”



GRAPE VARIETAL: 75 % Palomino fino + 25 % Pedro Ximénez. A Blend of Oloroso and Pedro Ximenez.

TYPE OF AGEING: Oxidative.

AVERAGE AGE: 15 years. The blend is aged 5 years in its own Solera to achieve its delicate finesse.

ALCOHOL: 17.5 % vol.

TOTAL ACIDITY: 4.5 g/l Tartaric Acid

RESIDUAL SUGAR: 130 g/l

COLOUR: Dark mahogany.

AROMA: Nutty and ripe fruit aromas, dried plums, dates, raisins, with chocolate hints.

PALATE: Smooth, well balanced, rich and complex with a long after taste.

ENJOYING: Serve at cellar temperature or slightly chilled. Accompanying blue cheeses (gorgonzola, stilton, etc) or fruit puddings.

Also enjoy Isabela Cream on the rocks with a slice of orange as a long drink.



MOSCATEL “PROMESA”



GRAPE VARIETAL: 100 % Moscatel from Vineyards in Chipiona (Costal area with sandy soil).

TYPE OF AGEING: Oxidative.

AVERAGE AGE: 8 years.

ALCOHOL: 17 % vol.

TOTAL ACIDITY: 4.5 g/l Tartaric Acid

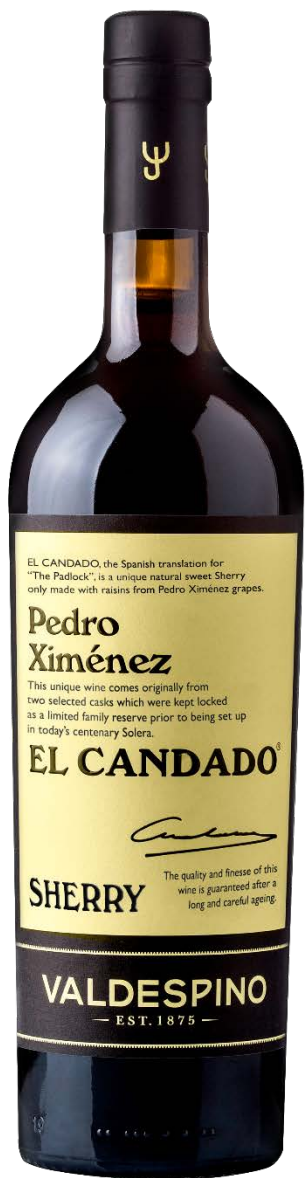
RESIDUAL SUGAR: 200 g/l

COLOUR: Light mahogany colour with amber notes.

AROMA: Floral aroma, honey and citrus.

PALATE: It is fresh, long, rich and and unctuous, perfect balance between richness and fresh fruity acidity.

ENJOYING: Serve cellar temperature or slightly chilled. Ideal with fruit desserts or citrus sorbets.



PEDRO XIMENEZ “EL CANDADO”



GRAPE VARIETAL: 100 % Pedro Ximenez.
TYPE OF AGEING: Oxidative.
AVERAGE AGE: +10 years.

ALCOHOL: 17 % vol.
TOTAL ACIDITY: 2.80 g/l Tartaric Acid
RESIDUAL SUGAR: 420 g/l

COLOUR: Intense mahogany.
AROMA: Deep aroma of dried fruits (raisins, figs, sultanas) and subtle notes of roasted coffee beans (mocha) and sweet liquorice.
PALATE: Smooth and velvety with a silky, long and rich after taste.

ENJOYING: To enjoy with desserts, at cellar temperature or slightly chilled, delicious with dark chocolate pudding or poured over vanilla ice cream.

VORS PEDRO XIMENEZ “NIÑOS”



GRAPE VARIETAL: 100 % Pedro Ximenez.

TYPE OF AGEING: Oxidative. Only 8 casks available.

AVERAGE AGE: Although classified as V.O.R.S. (very Old Rare Sherry – 30 YO) this wine is over 60 years old.

PRODUCTION: Only a selection from the best casks of the Solera of PX El Candado are used to top up the youngest Criadera of this Sherry.

ALCOHOL: 15 % vol.

TOTAL ACIDITY: 5.7 g/l Tartaric Acid

RESIDUAL SUGAR: 440 g/l

COLOUR: Very dark mahogany, almost opaque, very dense.

AROMA: Concentrated ripe fruit, raisins, dates, dried figs. Molasses, roasted coffee and liquorice.

PALATE: Rich, dense with silky texture. Very complex, with an appealing fresh Acidity. Very long, elegant aftertaste.

MOSCATEL “TONELES”



GRAPE VARIETAL: 100% Moscatel de Alejandría

TYPE OF AGEING: Oxidative. The youngest Toneles are topped up with a selection of the best casks from the Solera of Moscatel Promesa.

AVERAGE AGE: More than 80 years.

ALCOHOL: 15% vol.

TOTAL ACIDITY: 10 g/l

RESIDUAL SUGAR: 420 g/l

COLOUR: Dark mahogany with dark green rim.

AROMA: Eucalyptus, balsamic, sweet spices, coffee, caramelised hazelnut and dark chocolate.

PALATE: Very intense, with delicate structure. Delicate balsamic and minty notes and yet fresh citric tones (candied orange peel, lime marmalade, grapefruit, mandarin). Slightly spicy hints combined with elegant acidity. A long lingering aftertaste. A unique wine.

Pairing Food & Sherry

Fino / Manzanilla
(Serve well chilled)

Tapas, seafood (oysters, clams, shrimps, etc), white fish, grilled sardines, smoked salmon, sushi, sashimi, tempura.

Amontillado
(Serve at cellar temperature or slightly chilled)

Soups and consommés, poultry, roasted pork, anchovies, blue fish, mature hard cheeses, artichokes, green asparagus.

Oloroso
(Serve at cellar temperature or slightly chilled)

Roasted red meats, game, casseroles, tuna teriyaki.

Medium
(Serve chilled)

Patés and quiches.

Cream
(Serve at cellar temperature or slightly chilled)

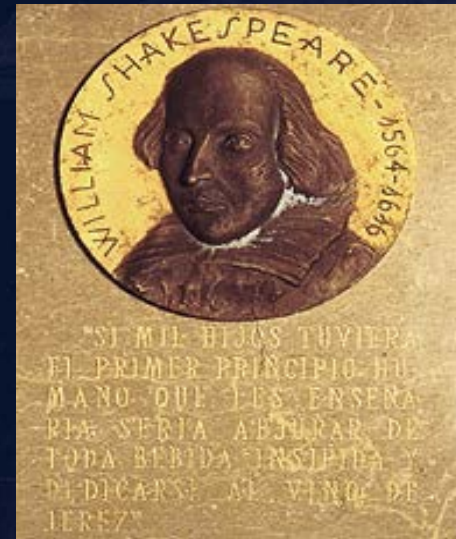
Desserts, foie-grass and blue cheeses.
Also delicious poured
on ice with a slice of orange.

Pedro Ximénez
(Serve at cellar temperature or slightly chilled)

Desserts, ice creams and dark chocolate.

***“If I had a thousand sons,
the first human principle I
would teach them would be
to forswear thin potations
and dedicate themselves to
sherry.”***

Henry IV, part II



VALDESPINO

