



# Sherry Primer

**Place:** Southwest Spain on Atlantic  
**3 Main Cities:** Jerez, Sanlúcar de Barrameda,  
 El Puerto de Santa Maria  
**Soil:** Albariza (chalk)  
**White Grapes:** Palomino, Pedro Ximenez (sun-dried)  
 & Moscatel  
**Red Grapes:** Tintilla de Rota



**Flor:** airborne yeast

- Feeds off of residual sugar, alcohol, glycerin, oxygen, acetic acid
- Produces: aldehydes & acetal (aka. esters, or aromatics)

Flor →



## STYLES

### Biological with Flor

Fino

Puerto Fino-from El Puerto

Manzanilla-from Sanlúcar

Manzanilla Pasada-longer aging

### Oxidative

Amontillado-had flor and lost it

Palo Cortado- older, special Amontillado or Oloroso

Oloroso- fully oxidized

Pale/Medium/ Cream-sweetened often with Pedro Ximenez

### Age Designated Wines

**20 year old wines:** At least 20 yrs of age and labeled VOS (Vinum Optimum Signatum or Very Old Sherry)

**30 year old wines:** At least 30 yrs of age and labeled VORS (Vinum Optimum Rare Signatum or Very Old Rare Sherry)

**12 or 15 year old wines:** These wines must be at least this old and have less strict restrictions on how much wine must remain behind in the solera than the 20 or 30 yr designates.

**Vintage:** One single vintage.

## AGING: THE SOLERA SYSTEM





# Valdespino Wines



## BASIC LINE

### Inocente Fino:

- Palomino Fino
- Pago Macharnudo Alto – Albariza soil  
– 25+ year old vines only
- Fermented in oak barrels.  
Remains in Sobretabla for 1 year.
- Biological aging - average age is 10+ years
- 10 Criaderas + Solera
- 2 sacas – Autumn/Spring

### Deliciosa Manzanilla:

- Palomino Fino
- Pago de Miraflores in Sanlúcar de Barrameda  
– Albariza soils  
– Misericordia
- Fermented in stainless steel and aged in Sanlúcar
- Biological aging for average of 5+ years
- 6 Criaderas + Solera

### Tio Diego Amontillado:

- Palomino Fino
- Pago Macharnudo Alto – Albariza soil  
– 25+ year old vines only
- Fermented in oak barrels.  
Remains in Sobretabla for 1 year.
- Biological and Oxidative aging  
– average combined is over 15 years
- 10 Criaderas + Solera (8 biological + 3 oxidative)
- 1 saca – Winter

### Contrabandista Amontillado:

- Amontillado mixed with 5% PX to give a touch of sweetness

### Ideal Pale Cream:

- Fino from Valdespino (NOT Inocente)  
sweetened with rectified concentrated grape must.
- Palomino Fino
- Biological aging on average 5 years

### Isabela Cream:

- Old Oloroso from Valdespino blended with  
PX from El Candado (75% Palomino Fino, 25% PX).
- Some of the blend ages together
- Oxidative aging – over 15 years

### El Candado Pedro Ximenez

- 100% Pedro Ximenez
- PX is sun dried and then fermented in stainless steel
- Oxidative aging – over 10 years
- 2 criaderas + Solera

## OLD AND RARE WINES

### Palo Cortado Viejo Calle Ponce

- Palomino Fino
- Pago Macharnudo Alto – Albariza soil  
– 25+ year old vines only
- A selection of the best barrels from Inocente and Tio Diego that divert into another solera
- Biological + Oxidative aging – average of over 25 years old
- 4 Criaderas + Solera beyond what happened in the Inocente or Tio Diego soleras
- The old bodega was located on "Calle Ponce" where this solera used to reside

### Coliseo Amontillado VORS

- Palomino Fino
- The origins of this wine are a Manzanilla from Sanlúcar.
- Biological and oxidative aging in Sanlúcar and then finally oxidative in Jerez
- Average age is over 30 years

### Cardenal Palo Cortado VORS

- This wine is a continuation of the Palo Cortado Viejo CP.
- The best barrels of the last criadera of Viejo CP get chosen to enter the first criadera of Cardenal
- Biological and oxidative aging for over 30 years
- 4 Criaderas + Solera (6 barrels + 1NO)

### Don Gonzalo Oloroso VOS

- Old Valdespino Oloroso – Palomino Fino
- Oxidative aging for on average of over 20 years
- Solera was started in 1842

### Solera 1842 Oloroso VOS

- Old Valdespino Oloroso with a touch of PX
- Oxidative aging for on average of over 20 years
- Solera was started in 1842

### Solera “de su Majestad” Oloroso VORS

- Old Valdespino Oloroso – Palomino Fino
- Oxidative aging for on average of over 30 years
- Solera pre-dates 1842 and is the oldest they have

### Niños Pedro Ximenez VORS

- 100% PX
- Oxidative aging for over 30 years
- The origin of this solera is El Candado