



Straight from the Cask

Valdespino Manzanilla Deliciosa En Rama

With the rising interest in Sherry we have been seeing more and more small historic estates like Valdespino coming to the market. This awakening in sherry as a great and natural wine has brought criticism to those producers that aggressively fine and filter their biologically aged wines. Many believe this process strips the wines of much of their complexity, nuance and character. Valdespino has long been committed to avoiding these practices.



second release is from a Saca or bottling of Deliciosa that took place in mid April 2014. Deliciosa is a Manzanilla bottled from the most important solera in Sanlúcar de Barrameda named Misericordia. Like Valdespino's great single vineyard offerings from Macharnudo Alto, this Manzanilla is also a single vineyard named Miraflores which is the most important pago in the Sanlúcar zone.

After much success with the first En Rama bottling of their Manzanilla Deliciosa we have been eagerly awaiting the second release. This

As with the first release, the date of bottling will be on the label. The dating of the saca on the label is intended for collectors or sommeliers to build a vertical of the wine and to enjoy it at different times during its evolution in bottle.

Overview

Manzanilla "Deliciosa" En Rama – Saca 2014

- Saca dated April 2014
- From historic solera at Misericordia
- Single vineyard Pago de Miraflores in Sanlúcar de Barrameda
- Albariza soils
- Biologically aged under veil of flor for over 5 years
- Solera system is 6 Criaderas and a Solera
- Aromas of citrus, cider and the ocean. The palate has a rich yeasty saline quality on the attack with a toasted almond note in the middle and then finishes clean.

| Item Code | Size | Frontline | Discount |
|-----------|----------|-----------|----------|
| SVA028 | 12/375ml | \$136 | \$120/2 |



As quantities are limited, all orders are subject to confirmation.