



Introducing Valdespino

A Most Historic Jerez Estate

The origin of Valdespino is very ancient. The chronicles of that time say that 24 brave knights fought beside King Alfonso X 'The Wise' for the reconquest of Jerez from the Moors, in 1264. Once finished the reconquest, the King gave a prize to the Knights of lands in Jerez. One of the knights was Sir Alfonso Valdespino. This land grant put into motion the long tradition of Valdespino linked with Sherry Wine. Although we know there were already commercial activities at A.R. Valdespino since 1430 the official company founding date is 1875. The heart of Valdespino is the land and more specifically the vineyard **"Macharnudo Alto."**



vineyard wines are not only DO Jerez, but are also DO Pagos (vineyards that are an appellation onto themselves) – Macharnudo is the only vineyard in Jerez to be a member of this elite status.

Valdespino is also one of the only producers to work naturally in the cellar. All fermentations take place naturally in their old barrels and the flor either develops naturally or not which determines the solera system the wine enters. Unfortunately, the vast majority of other producers in Jerez inoculate both for stan-

dard fermentation and for flor. Valdespino is also one of a few estates that take the solera system to the extreme, going way beyond DO minimum regulations for all the categories. As an example, Fino sherry is required to have 2 criaderas (nursery levels of the solera) and the DO average tends to be 3 – Valdespino's Fino Inocente has 10 Criaderas!

Valdespino is the only sherry house to make single vineyard wines. The vineyard, Macharnudo, is one of the "grand crus" of Jerez, located at the highest altitude in the DO and on pure Albariza soils (bright white chalk). The single

The Wine List

Manzanilla "Deliciosa"

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

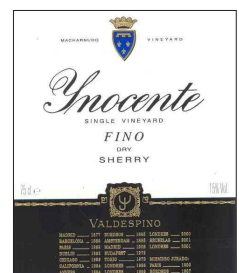
Item Code	Size	Frontline	Discount
SVA004	12/375	\$96	88/5, 80/15
SVA003	6/750	\$96	88/5, 80/15



Fino "Inocente"

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

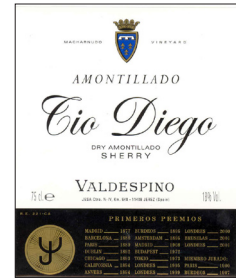
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SVA001	6/750	\$112	104/5, 96/15
SVA002	12/375	\$120	112/5, 104/15



Amontillado “Tio Diego”

- Palomino Fino
- Pago Macharnudo Alto – Albariza soil – 25+ year old vines only
- Fermented in oak barrels with wild yeast and remains in Sobretabla for 1 year
- Biological and Oxidative aging average combined is over 14 years
- 10 Criaderas + Solera (8 biological + 6 oxidative)
- 1 saca – Winter

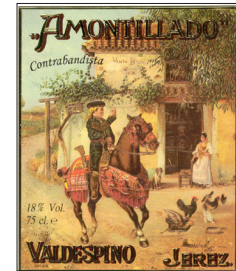
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SVA005	6/750	\$104	96/5



Amontillado Medium “Contrabandista”

- 95% Palomino Fino, 5% PX
- Amontillado from Tio Diego solera blended with a touch of PX

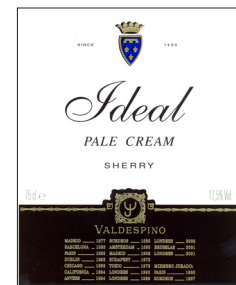
Item Code	Size	Frontline	Discount
SVA006	6/750	\$104	96/5



Pale Cream “Ideal”

- Palomino Fino
- Fino from Valdespino (Not Inocente) sweetened with rectified grape must
- Biological aging on average of 5 years

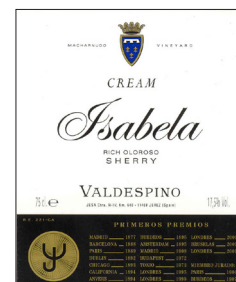
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SVA008	6/750	\$80	Net



Cream Oloroso “Isabela”

- Old Oloroso from Valdespino blended with PX from El Candado (75% Palomino Fino, 25% PX).
- Palomino Fino comes from Pagos Macharundo and Carrascal.
- PX comes from the El Candado solera
- 1/3 of the wine finishes its aging blended together for about 5 years.
- Oxidative aging – over 15 years
- 9 Criaderas + Solera

Item Code	Size	Frontline	Discount
SVA007	6/750	\$80	Net



Pedro Ximenez “El Candado”

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

Item Code	Size	Frontline	Discount
SVA009	6/750	\$120	104/5
SVA010	12/375	\$128	120/5

