



Valdespino

“the Romanee-Conti of Jerez” - The Wine Advocate

The origin of Valdespino Winery 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 the city of 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.”



Very Old Sherry and is a minimum of 20 years old. VORS stands for Vinum Optimum Rare Signatum or Very Old and Rare Sherry and is a minimum of 30 years old. There is a certification system based on exceptionally old and rare “sacristias” of wine (the oldest soleras in a bodega). The designates of VOS or VORS can only apply to Amontillado, Oloroso, Palo Cortado and Pedro Ximenez wines that pass a 3 tier qualification process: Blind Tasting, Carbon 14 dating and a shipping quota.

Because of Valdespino’s long history, they possess some of the most sought after and rare “sacristias” in Jerez.

Limited quantities of these extremely rare wines are available. All orders are subject to confirmation.

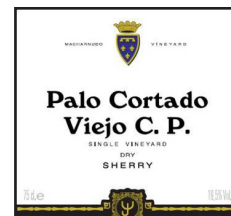
The VOS and VORS Sherries are the oldest and most limited wines. VOS stands for Vinum Optimum Signatum or

The Wine List

Palo Cortado Viejo “Calle Ponce” – 93 points Wine Advocate by Luis Gutierrez

“The NV Palo Cortado Viejo C.P. produced from Palomino from the Macharnudo Alto is fed with specific casks of Fino Inocente and Amontillado Tio Diego. It was traditionally aged in the Calle Ponce (Ponce Street), and it has kept the C.P. initials since then. It’s not age-certified, but the average age of the bottled wine is 25 years. The color is old gold or light amber, and the nose hints at a relatively old wine, with plenty of lactic notes, sweet vanilla, iodine, bitter oranges and spices. The palate is clean and delineated, subtle and on the elegant side of Palo Cortado, ending very dry.”

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>
SVA019	6/750	\$196 net



Don Gonzalo Oloroso VOS – 95 points Wine Advocate

“The NV Don Gonzalo Oloroso 20 Anos VOS, produced with Palomino grapes from the Carrascal vineyards, is fermented in stainless steel and aged for over 20 years in oak botas. It is a very serious Oloroso, even if it’s not totally dry. It offers bitter almonds, hazelnuts, incense, Cuban cigar ash, and dark chocolate as well as a complex, very intense, round and ample palate. This wine really fills your mouth. Very intense and with great acidity, it represents very good value for the quality it delivers. A tamed beast.”

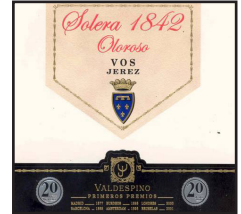
<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>
SVA013	6/750	\$184 net
SVA014	12/375	\$208 net



Solera 1842 Oloroso VOS – 91 points Wine Spectator by James Molesworth

“Anise, date, orange bitters and toffee notes are nicely melded together, with a slightly sweet edge that carries the fruitcake - and Christmas pudding - framed finish.”

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>
SVA011	6/750	\$184 net
SVA012	12/375	\$208 net

**Coliseo Amontillado VORS – 99 points Wine Advocate**

“The NV Amontillado Coliseo VORS, is an extremely old (much older than the 30 years certified by the VORS classification) and concentrated wine. It is unique, as its origin is from Sanlúcar de Barrameda, mainly from the Pago Miraflores, which produced very sharp wines. Dark mahogany colored, with a bright green border, is very aromatic, balsamic and complex, with wild herbs, candied orange rind, spices and dates. The palate is extremely concentrated, dry, and intense but it has no edges, with lively acidity and an eternal finish. It’s an extreme wine, some might find it too much, but it’s certainly unique and among the greatest wines in the world, to be sipped slowly and in tiny quantities. One of the greatest Amontillados in existence today.”

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>
SVA020	6/375	\$130 per bottle
SVA015	1/750	\$199 per bottle

**Cardenal Palo Cortado VORS– 99 points Wine Advocate**

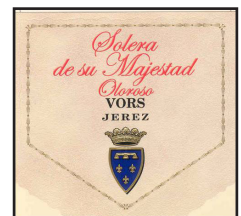
“The NV Palo Cortado Cardenal VORS, like the whole VORS collection from Valdespino is outstanding. It is fed from the solera of the Palo Cortado C.P. where the Palomino grapes come from the Macharnudo Alto vineyard, fermented in American oak botas. It’s 22% alcohol and has nine grams of (undetectable) residual sugar which makes it very drinkable. It’s a monumental wine of dark mahogany color with a green edge, a complex, ever-changing, concentrated, clean and delineated nose of spices, dark chocolate, Cuban cigar and balsamic notes of incense, and a sharp, saline palate. It is highly concentrated, powerful and clean, with an eternal, lingering aftertaste. Deciding between Coliseo and Cardenal might be splitting hairs, and as much as I love Coliseo, I felt Cardenal was just one notch above. At the quality helm of Palo Cortado.”

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>
SVA022	6/375	\$107 per bottle

**Solera “de su Majestad” Oloroso VORS– 93 points Wine Advocate**

“The NV Oloroso Solera de su Majestad VORS produced from Palomino grapes from the Carrascal vineyard, has aged in a solera for over 30 years. It has a bright mahogany color and a subtle nose of noble woods, walnuts, aromatic herbs, and a touch of brandy. The palate is quite gentle for a VORS. Very polished and round, with a pungent, intense feeling, it feels extremely old. One of the best Olorosos around, it’s old enough to have that extra complexity, but not to be too aggressive, as Olorosos can easily get when they’re very old.”

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>
SVA021	6/375	\$114 per bottle
SVA016	1/750	\$125 per bottle

**Niños Pedro Ximenez VORS– 99 points Wine Advocate**

“The NV Ninos Pedro Ximenez 30 Anos VORS is again a monumental wine, redolent of its sibling, Moscatel Toneles, as often the extremely old wines have so many similarities that even the grape and the origin is diminished. This beast of a wine has 470 grams of sugar. It’s believed to average 50 years of age, and shows a dark mahogany, almost black color. Being extremely concentrated, is not just power, it has finesses and balance. Curry, spices, coconut, balsamic notes (eucalyptus), tar, Cuban cigar, and nutmeg can be identified in its nose. The palate is velvety, dense, thick, long, and intense, with pungent acidity but at the same time it feels smooth. Again, choosing between Ninos and Toneles might be purely academic.”

<u>Item Code</u>	<u>Size</u>	<u>Frontline</u>
SVA023	6/375	\$114 per bottle

