



# Valdespino

## A Most Historic Jerez Estate

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."

The VOS and VORS Sherries are the oldest and most



limited wines. VOS stands for Vinum Optimum Signatum or 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.

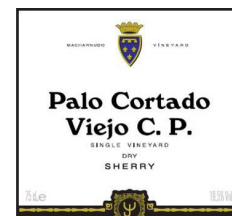
Because of Valdespino's long history, they possess some of the most sought after and rare "sacristias" in Jerez.

### The Wine List

#### 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.

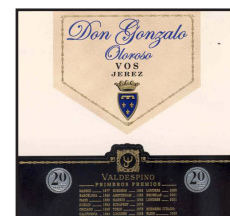
Item Code	Size	Frontline
SVA019	6/750	\$196 net



#### Don Gonzalo Oloroso VOS

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

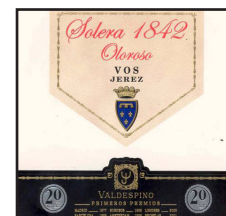
Item Code	Size	Frontline
SVA013	6/750	\$200 net
SVA014	12/375	\$216 net



### Solera 1842 Oloroso VOS

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

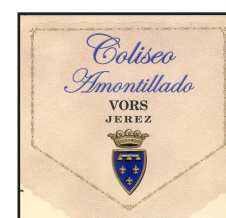
Item Code	Size	Frontline
SVA011	6/750	\$200 net
SVA012	12/375	\$216 net



### Coliseo Amontillado VORS

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

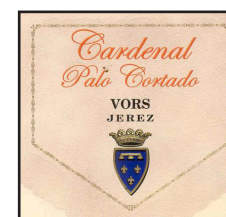
Item Code	Size	Frontline
SVA015	1/750	\$279 per bottle
SVA020	6/375	\$168 per bottle



### Cardenal Palo Cortado VORS

- This wine is an off shoot of the Palo Cortado Viejo Calle Ponce.
- 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)

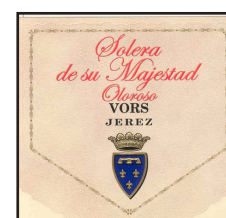
Item Code	Size	Frontline
SVA022	6/375	\$140 per bottle



### 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

Item Code	Size	Frontline
SVA016	1/750	\$249 per bottle
SVA021	6/375	\$140 per bottle



### Niños Pedro Ximenez VORS

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

Item Code	Size	Frontline
SVA023	6/375	\$150 per bottle

