



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



STANDARD LINE

Deliciosa Manzanilla:

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

Inocente Fino:

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

Tio Diego Amontillado:

- Palomino Fino
- Pago Macharnudo Alto – Albariza soil
 - 25+ year old vines only
- Fermented naturally in cask
 - 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

Promesa Moscatel:

- Moscatel grapes from Chipiona
- Fermentation halted by fortification
- Oxidative aging for over 10 years

OLD AND RARE WINES

Palo Cortado Viejo CP (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

Cardenal Palo Cortado VORS

- This wine is a continuation of the Palo Cortado Viejo CP
- Macharnudo Alto
- Biological and oxidative aging for over 30 years
- 4 Criaderas + Solera (6 barrels + 1NO)

Coliseo Amontillado VORS

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

Don Gonzalo Oloroso VOS

- Old Valdespino Oloroso – Palomino Fino from Carrascal
- Oxidative aging for on average of over 20 years
- Solera was started in 1840s

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 from Carrascal
- 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

Toneles Moscatel

- Moscatel grapes from Chipiona
- Promesa refreshes this solera system
- The solera level consists of one tonele
- Over 80 years old