



VALDESPINO

— EST. 1875 —

DELICIOSA

MANZANILLA FROM SANLÚCAR DE BARRAMEDA

Manzanilla Deliciosa comes exclusively from the unique Pago de Miraflores, 'The Grand Cru' of Sanlúcar de Barrameda, a coastal vineyard facing the mouth of the Guadalquivir River and the Atlantic Ocean. It is special in that it has a superficial layer (between 10-15cm) of soil called 'Lustrillo'.

This kind of 'Albariza' soil adds overtones of ash and smoke which are typical in the Miraflores base wines used to elaborate our Manzanillas.

This is a biological ageing wine, 100% from Bodega Misericordia in Barrio Alto.

GRAPE VARIETAL
100% Palomino Fino

VINEYARD
Miraflores

SOIL
Albariza (Very High in Calcium Carbonate) 'lentejuelas' mainly with a lustrillo & tosca cerrada layer.

TYPE OF AGEING
Biological

AVERAGE AGE
5 years

BATCHES PER YEAR
Autumn & Spring

SOLERA STRUCTURE
6 Criaderas + 1 Solera

TOTAL ACIDITY
4 g./l.

RESIDUAL SUGAR
<2 g/l.

ALCOHOL VOLUME
15%

TASTING

Pale yellow straw.
Delicate salinity and yeasty aromas, with mineral notes.
Very dry, fresh and crisp with a tangy delicate finish.

ENJOYING

As an aperitif, or matched with seafood and fish dishes. Serve well chilled 8°C to 10°C in a white wine glass.



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INOCENTE

FINO

SINGLE VINEYARD. MACHARNUDO ALTO

Fino Inocente is fermented in American oak casks, following a centuries-old tradition. Its solera is over a century old and the grapes used come from a single vineyard (Viña Valdespino) in the emblematic Pago de Macharnudo, the Grand Cru of Jerez. The harvest is carried out by hand with a view to preserving the valuable vines.

Fino Inocente has a solera and ten criaderas and remain as sobretabla for 9 – 10 months before being transferred to the last criadera. This absolutely extraordinary and unique 'Single Vineyard' wine is considered a benchmark in the world of Finos.

GRAPE VARIETAL

100% Palomino Fino

VINEYARD

Macharnudo Alto Estate

SOIL

Albariza, chalky white colour, high in calcium carbonate

TYPE OF AGEING

Biological

AVERAGE AGE

10 years.

BATCHES PER YEAR

Autumn & Spring.

SOLERA STRUCTURE

10 Criaderas + 1 Solera

TOTAL ACIDITY

3,5 g/l Tartaric Acid

RESIDUAL SUGAR

<1 g/l.

ALCOHOL VOLUME

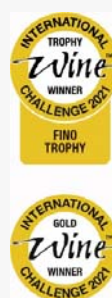
15%

TASTING

Yellow straw colour, with golden hues. Pungent, delicate and complex, with roasted almonds. Delicate but round (buttery) palate, with complex character and firm structure. It has a long, mineral aftertaste.

ENJOYING

Serve in a white wine glass well chilled (10°C) as aperitif or accompanying seafood (shrimps, oysters, clams, grilled fish, etc), smoked salmon or Japanese cuisine. As oppose to other commercial Finos, Inocente will experiment a delicious evolution in bottle gaining in colour and intense aromas, with great depth and complexity in the palate.





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TÍO DIEGO

AMONTILLADO

SINGLE VINEYARD. MACHARNUDO ALTO

Amontillado Tío Diego is a truly extraordinary wine. The grapes used come entirely from the famous Pago de Macharnudo, the Grand Cru of Jerez, and from a single vineyard (Viña Valdespino). All the grapes are harvested by hand and with special care to preserve the valuable vines. Fermentation is still carried out in American oak casks, following a centenarian tradition.

After a long biological ageing process, the result is a very select Amontillado, elegant with fresh touches and faithful to its origins; the terroir of Pago de Macharnudo Alto.

GRAPE VARIETAL
100% Palomino Fino

VINEYARD
Macharnudo Alto
Estate

SOIL
Albariza, chalky
white colour, rich in
calcium carbonate

TYPE OF AGEING
Biological + Oxidative

AVERAGE AGE
Over 18 years old (10
biological + 8 oxidative)

BATCHES PER YEAR
Autumn

SOLERA STRUCTURE
10 Criaderas + 1 Solera

TOTAL ACIDITY
4,3 g/l Tartaric Acid

RESIDUAL SUGAR
<2 g/l.

ALCOHOL VOLUME
18%

TASTING

Medium amber with bright intensity. Clear reminiscence of its biological ageing under veil of yeast, nutty (hazelnut), with an elegant touch of toffee and butter scotch and sweet spices. Very dry, slight tangy palate with bitter byte in the aftertaste

ENJOYING

As aperitif and accompanying soups, smoked fish, cured meats, delicious with anchovies and perfect match with artichokes and green asparagus.





VALDESPINO

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ISABELA

CREAM

This delicious Cream Sherry is the perfect example of our blending skills at Valdespino. A full bodied, elegant Oloroso is rounded up with a luscious Pedro Ximenez to achieve its perfect richness.

To add complexity the final blend is aged in its own Solera acquiring depth and finesse.

Isabela represents the perfect balance between character and sweetness. It is a very old Oloroso from Valdespino sweetened lightly with Pedro Ximénez, which is added halfway through the ageing process so that the combination harmonises throughout its final years in the cask. The result is a blend of intensity and sweetness which lingers on the palate and in the memory.

GRAPE VARIETAL

75% Palomino Fino
25% Pedro Ximénez

TYPE OF AGEING

Oxidative

AVERAGE AGE

15 years. The blend is aged
5 years in its own Solera to
achieve its delicate finesse.

ALCOHOL VOLUME

17,5 %

TOTAL ACIDITY

4,2 g/l.

RESIDUAL SUGAR

120 g/l.

TASTING

Dark mahogany.

Nutty and ripe fruit aromas, dried plums, dates, raisins,
with chocolate hints.

Smooth, well balanced, rich and complex with a long
after taste.

ENJOYING

Serve at cellar temperature or slightly chilled.
Accompanying blue cheeses (gorgonzola, stilton, etc)
or fruit puddings.

Also enjoy Isabela Cream on the rocks with a slice of
orange as a long drink.





VALDESPINO

— EST. 1875 —

CONTRABANDISTA

MEDIUM DRY AMONTILLADO BLEND

It is a blend or cabeceo wine obtained by combining Amontillado from the most exclusive soleras of Valdespino and Pedro Ximénez. The base wine is an Amontillado which undergoes biological and later oxidative ageing, resulting in a remarkable wine, pleasant on the palate, silky and with great personality.

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GRAPE VARIETAL

94% Palomino fino
6% Pedro Ximenez.

TYPE OF AGEING

Biological and
oxidative

AVERAGE AGE

15 years

ALCOHOL VOLUME

18%

TOTAL ACIDITY

4.04 g/l Tartaric Acid

RESIDUAL SUGAR

35 g/l.

TASTING

Light mahogany colour, with a bright amber border. Dates and raisins, with butter scotch and toffee, and roasted hazelnut aromas.

Very smooth, slightly bittersweet sensation in a medium-bodied palate of moderate sweetness. The elegant amontillado character comes through at the end of the palate.

ENJOYING:

As an aperitif and also to accompany soups, pates and foie-gras. Creamy intense cheeses (camembert, brie, etc).

Serve at cellar temperature or slightly chilled in white wine glass.





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EL CANDADO

PEDRO XIMÉNEZ

Originally, El Candado comes from two selected casks which were traditionally kept under lock and key as a family reserve before establishing its century-old solera. This is where it gets its unique name 'Candado' ('lock' in English). It is a unique sweet wine obtained from Pedro Ximénez grapes subjected to the traditional 'soleo'; a sun-drying process which turns the grapes into raisins. After pressing and fermentation, it undergoes long and careful ageing in oak casks, which guarantees the highest quality and finesse.

GRAPE VARIETAL
100% Pedro Ximénez

TYPE OF AGEING
Oxidative

AVERAGE AGE
+ 10 years.

ALCOHOL VOLUME
17%

TOTAL ACIDITY
2,80 g/l.

RESIDUAL SUGAR
420 g/l.

TASTING NOTES

Intense mahogany.

Deep aroma of dried fruits (raisins, figs, sultanas) and subtle notes of roasted coffee beans (mocha) and sweet liquorice.

Smooth and velvety with a silky, long and rich after taste.

ENJOYING

To enjoy with desserts, at cellar temperature or slightly chilled, delicious with dark chocolate pudding or poured over vanilla ice cream.



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Robert Parker

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Wine Spectator



VALDESPINO

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PROMESA

MOSCATEL

Promesa is a fully balanced sweet wine made from 100% Muscat grapes, grown in the sandy soils of the Atlantic coast. It is the result of over-ripened fruit and its subsequent ageing in American oak casks following the traditional system of solera and criaderas. It is undoubtedly a promising Moscatel.

GRAPE VARIETAL
100% Moscatel

TYPE OF AGEING
Oxidative

AVERAGE AGE
8 years.

ALCOHOL VOLUME
17%

TOTAL ACIDITY
4,5 g/l. Tartaric acid

RESIDUAL SUGAR
200 g/l.

TASTING NOTES

Light mahogany colour with amber notes.
Floral aroma, honey and citrus.
It is fresh, long, rich and unctuous, perfect balance between richness and fresh fruity acidity.

ENJOYING

Serve cellar temperature or slightly chilled. Ideal with fruit desserts or citrus sorbets.





VALDESPINO

— EST. 1875 —

VIEJO C.P.

PALO CORTADO

SINGLE VINEYARD. MACHARNUDO ALTO

Very Old Sherry 20 Y.O.

Single vineyard from our estate "Macharnudo Alto". 50 year old vines. Selected from casks showing special characteristics of rare evolution from both Inocente and Tío Diego Soleras (during biological ageing).

GRAPE VARIETAL

Palomino 100%

VINEYARD

Macharnudo Alto Estate

SOIL

Albariza, chalky white colour, high in calcium carbonate

TYPE OF AGEING

Short Biological ageing & Oxidative

AVERAGE AGE

Over 25 year old.

BATCHES PER YEAR

Autumn - 1 limited bottling under sales allocation system

SOLERA STRUCTURE

4 Criaderas + 1 Solera

TOTAL ACIDITY

5,3 g/l Ac. Tartaric.

RESIDUAL SUGAR

<5 g/l.

ALCOHOL VOLUME

20%

TASTING

Light mahogany colour. Intense nutty aromas (hazelnuts, walnuts), Vibrant spicy tones, very delicate. Very dry, mineral long and round and elegant palate with smoky hints.

ENJOYING

It is ideal with intense soups and spicy Indian food and tasty casseroles. Also with dried cured cheeses. Smoked meats.



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Robert Parker

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Wine Spectator

GRANDES
PAGOS
DE ESPAÑA

VOS COLLECTION

LIMITED BATCH



VALDESPINO

— EST. 1875 —

DON GONZALO

OLOROSO

Very Old Sherry 20 Y.O.

Very old Oloroso, dry, from Pago Carrascal and the oldest Valdespino soleras, established at the end of 19th century.

GRAPE VARIETAL

Palomino 100%

VINEYARD

Pago de Carrascal

SOIL

Albariza, combination of clay and predominantly calcium carbonate.

TYPE OF AGEING

Oxidative

AVERAGE AGE

Although classified as V.O.S. (Very Old Sherry) this wine is over 25 years old

ALCOHOL VOLUME

21%

TOTAL ACIDITY

6,40 g/l Tartaric Acid

RESIDUAL SUGAR

8 g/l.

TASTING

Mahogany colour with bronze glints. Nutty, Walnut, cocoa aromas and smoky hints. Very intense and complex. Round, full bodied but smooth and elegant. Very dry, long and very intense on the palate.

ENJOYING

Delicious as an aperitif with roasted nuts, but also paired with smoked meats, game dishes, or served with matured hard cheeses.



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Aschberg

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Wine Spectator

GRANDES
PAGOS
DE ESPAÑA



VALDESPINO

— EST. 1875 —

SOLERA 1842

MEDIUM SWEET OLOROSO BLEND

Very Old Sherry 20 Y.O.

Very old Oloroso, medium sweet, from Pago Carrascal and the oldest Valdespino soleras, established at the end of 19th century.

GRAPE VARIETAL

90% Palomino Fino.
10% Pedro Ximénez

VINEYARD

Pago Carrascal

SOIL

Albariza, combination of clay and predominantly calcium carbonate.

TYPE OF AGEING

Oxidative. The final blend is also aged in its own Solera.

AVERAGE AGE

Although classified as V.O.S. (Very Old Sherry) this wine is over 25 years old.

ALCOHOL VOLUME

21%

TOTAL ACIDITY

6,25 g/l Tartaric Acid

RESIDUAL SUGAR

45 g/l.

TASTING

Intense dark mahogany. Nougat, dates and raisins, black chocolate and liquorice background. Smooth, full bodied with a long aftertaste showing the very old Oloroso character.

ENJOYING

It is the perfect match to foie-gras, patés and and blue creamy cheeses (Stilton and Gorgonzola).





VALDESPINO

— EST. 1875 —

CARDENAL

PALO CORTADO

SINGLE VINEYARD. MACHARNUDO ALTO

Very Old and Rare Sherry 30 Y.O.

Single vineyard from our "Macharnudo Alto" estate. 50 year old vines. The oldest Valdespino soleras, established at the end of 19th century.

The youngest Criaderas are topped up with a selection from the best casks of the Solera of Palo Cortado Viejo CP.

GRAPE VARIETAL

100% Palomino Fino

VINEYARD

Macharnudo Alto Estate

SOIL

Albariza, chalky white colour, clayey texture and high in calcium carbonate.

TYPE OF AGEING

Short biological + Oxidative. Only 7 casks available

AVERAGE AGE

Although this wine is categorized as V.O.R.S. (over 30 years old) it is over 50 years old.

SOLERA STRUCTURE

4 Criaderas + 1 Solera

ALCOHOL VOLUME

22%

TOTAL ACIDITY

8.5 gr/ Tartaric Acid

TASTING

Light mahogany with greenish tones. Rare very complex aromas, with nutty character and great mineral, balsamic hints. Great depth, minerality and a smoky, long aftertaste.

ENJOYING

This great wine will surprise you if you try it with smoked foods, nuts and cured cheeses. Unique in its pairing with gelatinous meats: tripe stews, pig's trotters...





VALDESPINO

— EST. 1875 —

COLISEO

AMONTILLADO

Very Old and Rare Sherry 30 Y.O.

Wine of genuine character, accentuated by the Soleras established at the end of the 19th century. It is a very old amontillado from manzanilla. Today its youngest criadera is sprinkled with old manzanilla from the emblematic Misericordia winery in the Barrio Alto of Sanlúcar de Barrameda.

GRAPE VARIETAL

100% Palomino Fino.

AVERAGE AGE

Although classified as V.O.R.S. (very Old Rare Sherry) this wine is over 60 years old

TOTAL ACIDITY

9,5 g/l Ac. Tartárico.

ALCOHOL VOLUME

22%

TYPE OF AGEING

Biological and Oxidative.
Only 5 casks in the Solera

TASTING

Light mahogany with orange and green tones. Very mineral, with intense saline notes (salted caramel), intense waxy Aromas. With spicy background Intense saline first impression (almost salty) which leads to bone dry complex character. It has a spicy slightly tangy finish. Never ending Balsamic aftertaste.

ENJOYING

A delight in combination with intense flavors: spicy dishes, marinades, smoked foods and blue cheeses. Perfect to accompany white meats and oily fish.





VALDESPINO

— EST. 1875 —

SOLERA DE SU MAJESTAD

OLOROSO

Very Old and Rare Sherry 30 Y.O.

It is a very old, powerful, complex and highly concentrated wine. The same essence of Pago Carrascal and the oldest soleras in Valdespino, where it comes from.

GRAPE VARIETAL

100% Palomino Fino.

VINEYARD

Pago Carrascal

SOIL

Albariza, combination of clay and predominantly calcium carbonate.

TYPE OF AGEING

Oxidative.

AVERAGE AGE

Although classified as V.O.R.S. (very Old Rare Sherry), this wine is over 50 years old.

SOLERA STRUCTURE

Only 8 casks in the solera

ALCOHOL VOLUME

22%

TOTAL ACIDITY

6.7 g/l Tartaric Acid

TASTING

Light Mahogany with dark bronze trim. Intense, noble wood aromas, with nutty background, roasted coffee and cocoa beans. Reminding one of marron glacé. Full-bodied, very complex, intense but very well balanced, with concentrated but smooth oak ageing tones. Very long dry and smoky aftertaste.

ENYOGING

Its complexity and character make it a unique wine to pair with red meats and game.



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Pro Wine



VALDESPINO

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NIÑOS

PEDRO XIMÉNEZ

Very Old and Rare Sherry 30 Y.O.

Only a selection from the best casks of the Solera of PX El Candado are used to top up the youngest Criadera of this Sherry. Absolutely exclusive.

GRAPE VARIETAL

100% Pedro Ximenez

TYPE OF AGEING

Oxidative. Only 8 casks available.

AVERAGE AGE

Although classified as V.O.R.S. (very Old Rare Sherry – 30 YO) this wine is over 60 years old.

ALCOHOL VOLUME

% 15

TOTAL ACIDITY

5.7 g/l Tartaric Acid

RESIDUAL SUGAR

440 g/l.

TASTING

Very dark mahogany, almost opaque, very dense. Concentrated ripe fruit, raisins, dates, dried figs.

Molasses, roasted coffee and liquorice.

Rich, dense with silky texture. Very complex, with an appealing fresh

Acidity. Very long, elegant aftertaste.

ENJOYING

It is a dessert in itself. The best companion for dark chocolate desserts, ice creams with a strong flavor such as nougat, nuts and intensely flavored cheeses such as Cabrales or Blue Stilton.

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