



VALDESPINO

— EST. 1875 —

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.

