



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).

