



VALDESPINO

— EST. 1875 —

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.

