

# **VALDESPINO** **Amontillado Tio Diego NV**



Category:	WINE		
Style:	FORTIFIED/APERITIFS		
Variety:	SHERRY		
Region:	JEREZ		
Vintage:	NV		
Volume:	750ml		
Vineyard:	Single vineyard from our estate Macharnudo Alto. 50 Year old vines.		
Vinification:	Fermented in 600L American oak barrels. Once fermented dry and around 13% alcohol, the wine was fortified up to 15% . The new wine Sobretabla spent one year in barrel before being transferred to the Solera of Tio Diego for fractional blending. It spent 8 to 10 years ageing naturally, during which time around 80% of the flor dies.It was then fortified up to 18%, and aged oxidatively for a further 6years.		
Appearance:	Intense amber colour.		
Bouquet:	The nose is characterized by hazelnut aromas, dried fruits, herbs, a hint of toffee, caramel and tobacco, notes of oak and ever so ethereal. The fusion of two different aging processes makes Amontillado wines extraordinarily complex and intriguing to the senses.		
Palate:	The palate is dry and complex, medium-bodied and elegant, with a generosity and well-balanced acidity. Tío Diego Amontillado is now a little softer in style than 10 years ago, making it even more versatile and appealing. A classic Amontillado, aged 15 years with complexity and intense rich flavours on the long, dry finish.		
Technical Analysis:			
Alcohol:	18.00%	Residual Sugar:	2g/l
Packaging:	6 x 750ml	Titrateable Acidity:	4.3gr/l
Hancocks Product:	89820		