



VALDESPINO  
1875

## VALDESPINO Amontillado Tio Diego NV



**Category:** WINE

**Style:** FORTIFIED/APERITIFS

**Variety:** SHERRY

**Region:** JEREZ

**Vintage:** NV

**Volume:** 750ml

**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 6 years.

**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. Tio 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:**

**Packaging:** 6 x 750ml      **Hancocks Product:** 89820