



VALDESPINO

1875

# VALDESPINO

## Fino Inocente 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:** Inocente is of one only Fino wines still to be fermented in wooden casks, 600-liter American oak butts. Moreover Valdespino is using indigenous yeasts. After fermentation, it stays in the casks for 2 to 3 months. The base wines are then classified and fortified to 15,5%. They are stored as sobretabla for at least a year, until they enter a solera with ten criaderas (an unusually high number for a Fino of Jerez).
- Bouquet:** A very wide and rich nose for a relatively large-scale Fino, with a little more oak as well. It shows all the qualities of pure Albariza soils: mineral notes of warm chalk and ocean breeze. Dried hay. Light toast. Salted almonds. Some farmy hints and balanced notes of flor - you can easily imagine a damp cellar. It's nice to see there are a few fruity hints as well, especially when the wine gets a little warmer. Even soft touches of vanilla. High complexity.
- Palate:** A very wide and rich nose for a relatively large-scale Fino, with a little more oak as well. It shows all the qualities of pure Albariza soils: mineral notes of warm chalk and ocean breeze. Dried hay. Light toast. Salted almonds. Some farmy hints and balanced notes of flor - you can easily imagine a damp cellar. It's nice to see there are a few fruity hints as well, especially when the wine gets a little warmer. Even soft touches of vanilla. High complexi

### Technical Analysis:

<b>Alcohol:</b>	15.00%	<b>Residual Sugar:</b>	1g/l
<b>Packaging:</b>	6 x 750ml	<b>Titrateable Acidity:</b>	3.5g/l
<b>Hancocks Product:</b>	89825		