



VALDESPINO
1875

VALDESPINO Fino Inocente 375ml NV

375ml



Category:	WINE		
Style:	FORTIFIED/APERITIFS		
Variety:	SHERRY		
Region:	JEREZ		
Vintage:	NV		
Volume:	375ml		
Vineyard:	Single vineyard from our estate Macharnudo Alto. 50 year old vines.		
Vinification:	Inocente is one of the 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 complexity.		
Technical Analysis:			
Alcohol:	15.00%	Residual Sugar:	1 g/l
Packaging:	12 x 375ml	Titrateable Acidity:	3.5 g/l