

# VALDESPINO

## Oloroso Don Gonzalo V.O.S. 375ml NV



<b>Category:</b>	WINE
<b>Style:</b>	FORTIFIED/APERITIFS
<b>Variety:</b>	SHERRY
<b>Region:</b>	JEREZ
<b>Vintage:</b>	NV
<b>Volume:</b>	375ml
<b>Appearance:</b>	Mahogany with bronze glints.
<b>Bouquet:</b>	Wide and sensual, with a fairly dark and caramelly style. Nicely polished / slightly solventy oak. Lots of toasted almonds and hazelnuts. Hints of coffee and dark chocolate. Lovely smoky notes (think Cuban cigars) and hints of apricot pastry with a browned crust and a little vanilla. Bright orange peel as well.
<b>Palate:</b>	Quite intense and serious. Dry with plenty of dark, toasted notes, balanced by a bright, tangy acidity. Indeed no sharp edges, but no noticeable sweetness either. Dark chocolate, raisins, cigar leaves, espresso, lots of nutty notes (walnuts, hazelnuts), light hints of clove and cedar wood, as well as a good bitterness. Very long, elegant finish.

### Technical Analysis:

<b>Alcohol:</b>	21.00%	<b>Residual Sugar:</b>	8 g/l
<b>Packaging:</b>	12 x 375ml	<b>Titrateable Acidity:</b>	6.4 g/l
<b>Hancocks Product:</b>	89841		