



VALDESPINO

CALLE PONCE PALO CORTADO

ORIGIN -

Jerez de la Frontera

STYLE

Palo Cortado

AGING

Over 30 + years

Partial aging under flor, mostly aged oxidatively

VINIFICATION

Fermented in barrel, then moved off the lees to various soles (see story to the right)

VINEYARD / PAGO

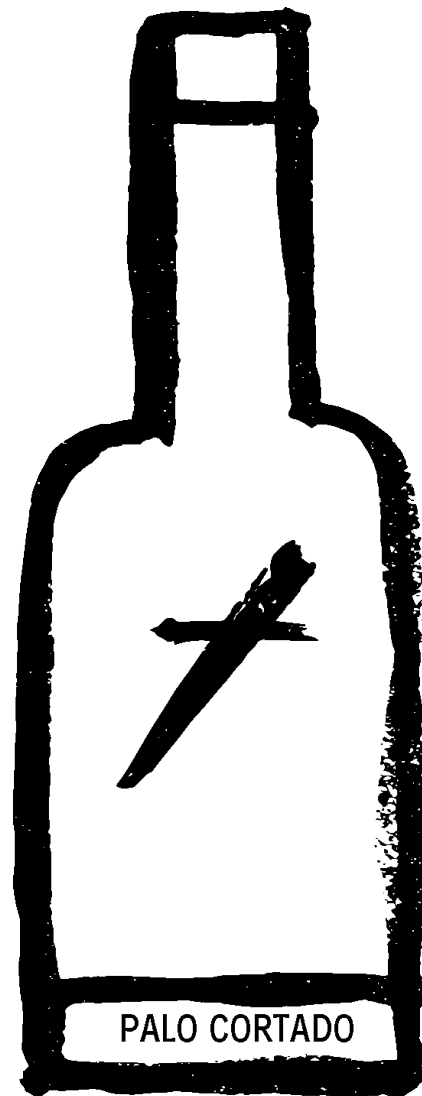
25 year old vines in Macharnudo Alto (Grand Cru Pago)

GRAPES

Palomino Fino

SERVING TEMP

Cellar Temp 57°



PRODUCER PROFILE:

Valdespino is a tiny crown jewel of a winery that exists within a much larger wine and spirits company called Grupo Estevez. The goal of the winery is to use all the possible resources of the company to make some of the finest, most distinctive and artisinally-produced Sherries that are available today.

The wine is fermented naturally in very old oak barrels. They remain in this "sobretabla" for 1 year fermenting to about 12% alcohol and forming the flor. The wine is then removed from the lees and fortified to 15% and introduced to the first "criadera" of Inocente and Tio Diego.

The beginning of Calle Ponce is a selection of barrels from Inocente and Tio Diego that have taken a divergent path. In their new solera they under go over 25 years of aging in 4 criaderas + solera.

The wine is called Calle Ponce or Ponce Street because this is the road that the old bodega, where the solera resided, was located