

## Valdespino Informative Brochure

### History

The origin of Valdespino Winery is very ancient. The chronicles of that time say that 24 brave knights fought besides the King Alfonso X 'The Wise' for the reconquest of Jerez from the Arabs, in 1264. Once finished the reconquest, the King gave a prize to the Knights, lands in the city of Jerez, one of them was Mr. Alfonso Valdespino, then started the long tradition of Valdespino linked with the Sherry Wine.

Although since 1430 there were already commercial activities, A.R. Valdespino starts as a mercantile Company in 1875. In 1883 becomes supplier of the Spanish Royal House, in 1932 of the Swedish Royal House.

### The vineyard: "Macharnudo Alto "

The Macharnudo Alto, with 56.2 hectare, is located 5 kilometres in the northwest of Jerez, in the middle of the region, in the privileged area of High Jerez, within the famous Pago Macharnudo.

It is located 135 metres high over the sea level, directed to the southeast, with a 10 % level. The white soil is called 'albariza', typical of the Production Area of the Denomination of Origin, Jerez.

The land is very chalky, due to the sea covered the Area long time ago.

The whiteness of the surface becomes yellowish one meter depth, and bluish 5 meters depth. Thanks to the high content of calcic carbonate, its clayey texture does not split. It is soft when is wet and it makes clods when it is dry. In the rain absorbs the humidity as a sponge. When it dries up again, due to high temperature, it makes a layer that stops the evaporation and the water underneath keeps trapped.

This reserve of humidity contributes to the development of the roots of the vineyard, that enter the water to more than 4 metres depth into the Soil, and lets the plant supply water depending of the necessities.



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**Climate:** It is a warm southerner area climate, with an important influence of the Atlantic Ocean. The west wind contributes to the stock the sea humidity, watering dewdrop during the early morning. This fact reduces the effects of the warm east winds.

The vine takes during active period an average temperature of 17.5 °. The region enjoys yearly almost 300 days of clear sun and intense luminosity. The average rainfall is 600 l/m<sup>2</sup>, most of it between October and May, giving reserves to the soil that will be used by the plant in the dry summer months. September uses to be dry, which helps to the maturation and health of the grape. These climatic conditions help the optimum development of the plants and the perfect maturation of the grape till the moment of harvest.

**Grape Variety:** The variety of grape used is Palomino, thanks to its special vine-growing and oenologist characteristics. Its cultivation is very ancient, the grape is considered autochthonous. This is one more singularity of the Sherry vine growing, the grape is very well adapted, and its special cultivation over the soil 'Albariza', what creates high quality products.

### Production process

The vinification plant is located in Jerez, in the Winery Jose Estévez, ten minutes far from the vineyard High Macharnudo. The process of getting the grape juice has four stages: de-stemming, crushing, draining and pressing.

The grape is transported in little boxes (4.000 kg. capacity) and left in stainless still hoppers of high reception capacity. The hopper transports the grape through an endless screw to the de-stemming machine, where it is 70 % de-stemmed. The stalks are transported outside through an aspirator and the crushed grape goes to a refrigerated auto empty deposit.

While pumping, a little proportion of sulphurous is injected. The obtained grape juice from the auto empty deposit by gravity (no pressure) is cooled and it goes to another refrigerated deposit, where analysis and corrections are made in order to get the best conditions of fermentation.

**Fermentation in barrel:** The fermentation takes place in American oak barrels of 600 litres capacity. The same barrels are always used, they have had wine under biological ageing. In order to control the fermentation temperature, they are not filled at once, the cooled grape juice is introduced in several times.

Once the fermentation is finished, an 11-13° Alcohol wine is obtained, and the veil of 'flor' (yeast) appears in the wine surface, protecting it from the oxygen and starting to transform its components. After a long time under these conditions, the wine is taken off and separated from the lias, the barrel is washed very well and the wine is introduced again, but this one already with more alcohol, at 15.5 °. The wine remains like that in 'Sobretabla' above the highest row, after 9-12 months goes to the Soleras of Inocente y Tio Diego.

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### Ageing

The wine is placed in classified rows by age. The oldest wine constitutes the 'Solera', the following of lower age, the first 'Criadera', the following of lower age than the previous one, the second 'Criadera', and so on.

The ageing of all the wines are made following the traditional system of 'Criaderas y Soleras', therefore, the sack of the aged wine is made partially in each barrel of the level, and the replacement is made with wine from a different level of ageing.



Both the youngest Criadera of Amontillado and Palo Cortado, are filled with wine of biological ageing, previously increased the alcohol up to 17% vol. Then the oxidative ageing starts, and the Flor disappears.

**Wine Control.** Before the sack of the wine, the state of the wine is checked. The oenologist tastes samples of all the barrels. If there is some anomaly in any of the barrels during the organoleptic control, the barrel is marked. Depending on the analysis and the opinion of the enologist, the barrel could be cleaned and disinfected.

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