

## VALDESPINO

### Fino Inocente 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>	750ml		
<b>Vineyard:</b>	Single vineyard from our estate Macharnudo Alto. 50 Year old vines.		
<b>Vinification:</b>	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).		
<b>Bouquet:</b>	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.		
<b>Palate:</b>	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.		
<b>Technical Analysis:</b>			
Alcohol:	15.00%	Residual Sugar:	1g/l
Packaging:	6 x 750ml	Titratable Acidity:	3.5g/l