

Enhamistas



VALDESPINO

QUINA

ORIGIN -

Chipiona

STYLE

Quina (a chinchona bark - infused Vermut)

VINIFICATION

Old Oloroso blended with PX sherry, and infused with botanicals

AGE

At least 10 years or more

VINEYARD

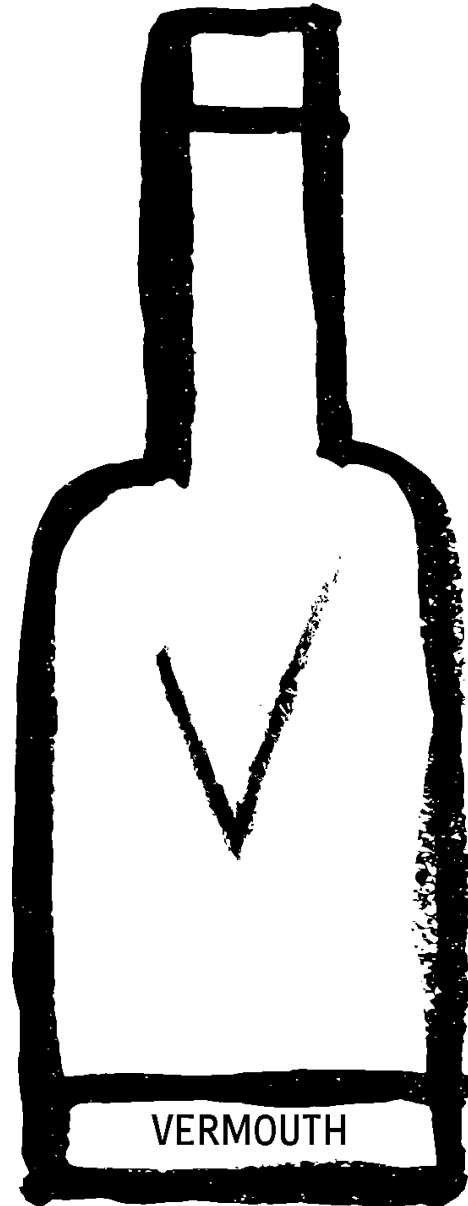
Macharnudo

GRAPES

PALOMINO FINO & PX

SERVING TEMP

Cold, over ice



This quina is from a traditional recipe used by the Valdespino family for over 100 years. It is old Oloroso wine from the VOS and VORS soleras blended with a little Pedro Ximenez from El Candado. The wine is aromatized by fruits, roots and herbs such as Cinchona bark, gentian root, licorice, nutmeg, dried grapefruit and dried Seville oranges. The final blend is aged together in casks that were previously used to age Valdespino Oloroso.

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. This "spare no expense" approach applies to everything from the entry-level Finos and Manzanillas all the way up to their uber-rare and amazingly complex VOS and VORS wines that harken from ancient and well-kept soleras.

The origins of this historic bodega date back to 1264 when Don Alfonso Valdespino, one of 24 Knights responsible for expelling the Moors from Jerez, was rewarded for his efforts by the king, granting him land in the city of Jerez. And thus began Bodegas Valdespino! The estate was purchased most recently by Grupo Estevez in 1999.

Today, Valdespino is unique in the world of Sherry for 3 main reasons:

- Vineyards
- Winemaking
- Length of aging

The heart and soul of Valdespino, of course, is its vineyards. They are one of the only sherry houses to make a series of wines from a single vineyard, called Macharnudo Alto.