



# TASTING PACK WINE #114

## TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

Deep brown color, and a powerful, pungent nose of dried fruits like apricots, dried peach, dried pineapple, and caramel, leather, tobacco notes. The wine shows notes of browning apple peels, wilting flowers and strong aroma of oak wood, polished furniture and leather armchair like aromas. The palate is deep, yet mineral driven and salty. There are notes of green olives, salted almonds and chalk. Surprisingly light body and dryness for a wine of such power.

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## TASTING NOTES BY: F.L.X. TABLE'S MICHALIS KALAMPOUKAS

Dark brown copperish color in color with an intense nose of dried orange peel, dried fruits, salted caramel, tobacco and cloves - oak indicated. Singed sandalwood, leather, wilted flowers some nutty notes indicating oxidation. The palate is complex and focused - notes of sea breeze, with minerality coming through along with the dried fruits. Very austere and dry with refreshing acidity.

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**Sweetness:** Bone Dry  
**Tannin:**  
**Alcohol:** High  
**Acid:** Medium Plus  
**Oak:** Present

So...  
WHAT  
IS IT?

old world  
or new?

climate?

grape?

country?

place



## WINE DETAILS:

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**Winery:** Valdespino  
**Cuvee:** Tio Diego  
**Grape:** Palomino Fino  
**Country:** Spain  
**Regions:** Jerez  
**Vintage:** NV

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**Alcohol:** 18%  
**Elevage:** The wine ages under a veil of flor for Over 8 years and then is fortified above 17% for 6 years+ of oxidative aging  
**Other:** “Tio Diego” is special in that it’s a Terrior driven sherry with the grapes Being sourced exclusively from Macharnudo which is a landscape of Chalk on a hillside just outside of Jerez

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## NOTES:

This wine shows incredible oxidative impact and high alcohol, which is a signature of oxidatively aged fortified wines. While there are a number of wines around the world that may fit that profile, only one fits the bone dry profile of this wine; Sherry. Now, of the styles, fino doesn’t see this type of oxidation (its biologically oxidized, not chemically), so, it is pale in color, and doesn’t have the deep oxidative aromas. Oloroso has a richer, fuller body, and more weight to it. But, because amontillado sees the full impact of flor, which reduces the glycerin to 0.0 and munches away ANY unfermented sugars that might contribute to body, it is light and airy like fino, but, since the flor has died it begins to oxidize like oloroso does. Amontillado for Mayor! #drinkmoresherry!!! #sherryshivers If you are new to Sherry - try Amontillado with Barbeque.

Retail Price: \$22

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