



VALKYRIE

SELECTIONS



BODEGAS TRADICIÓN



FINO VIEJO

BODEGAS TRADICIÓN || Bodegas Tradición was established in 1998, but its roots go back to one of the oldest wineries from Jerez, founded in 1650. Owner Joaquin Rivero acquired stocks from some of the oldest and most historic soleras of Jerez and restored a derelict 19th century bodega to release their first bottles in 2003 – all VORS classified wines. They are somewhat of an anomaly – a young bodega that focused exclusively on very old wines – but their approach is completely unyielding and each wine a benchmark and superlative example of its style. All wines are unfinned & unfiltered, bottled, labeled and individually numbered by hand.

JEREZ || The DO Jerez-Xérès-Sherry was founded in 1933, Spain's first. It is situated in the province of Cadiz, where the wines are made in the traditional way, based on the Solera system of dynamic aging on butts (barrels). The best vineyard sites are on the famous 'albariza' soils, a white limestone marl; which are deep, with excellent water retaining properties. These are ideal conditions for vine cultivation since they are able to reserve the rainwater for the dry, hot summer months.



FINO VIEJO ||

BLEND | 100% Palomino Fino

WINEMAKING | Introduced by Bodegas Tradición in 2013, this style of Fino would have been considered "Fino Amontillado" in the past – a Fino at the end of its life when the flor dies and the wine becomes Amontillado. The average age is twelve years (the majority of Finos are around 3 years), this wine also being used to feed the Amontillado.

ALCOHOL | 15%

PRESS | 92 WA

"Golden color, pungent and powerful nose, with flower notes, it has a big palate, but it's still a Fino – a fine wine- it's old, extremely complex, low in acidity, but keeping the freshness, a little saline with the typical bitter end. This should have an interesting evolution in bottle."

- Luis Gutierrez