



# VALKYRIE

SELECTIONS



## BODEGAS TRADICIÓN



### AMONTILLADO VORS 30 YEARS

**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.



### AMONTILLADO VORS 30 YEARS ||

**BLEND** | 100% Palomino Fino

**WINEMAKING** | The Amontillado from Bodegas Tradición is from a selection of soleras from Jerez, El Puerto de Santa María and Sanlúcar and boasts an average of 45 years aging.

**ALCOHOL** | 19.5%

**PRESS** | 96 WA

“It has a very clean nose, with elegance and complexity, powerful but subtle notes of hazelnuts, honey and even some dates. The medium-bodied palate shows a sharp wine with strong salinity, it has the power and the lightness, in a very difficult combination.”

- Luis Gutierrez