

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
72237	Emilio Lustau Solera Reserva Puerto Fino Sherry "The non-vintage Fino Puerto Fino Solera Reserva is sensational. It offers hints of almond paste intermixed with beer nuts, salty sea breeze smells, and dried apricot and tropical fruit notes." - Reviewed by: The Wine Advocate - 91pts	\$14.99	N/A	N/A
321489	Emilio Lustau Solera Reserva Palo Cortado Sherry Peninsula "This leads with smoked orange peel and date notes, backed by a dry, defined core of clove, woodspice and prune eau de vie flavors that linger through the finish." - Reviewed by: The Wine Advocate - 92pts	\$23.99	N/A	N/A
321483	Emilio Lustau Solera Reserva Manzanilla Sherry Papirusa	\$14.99	N/A	N/A
68591	Valdespino Inocente Fino "The NV Fino Inocente must be one of the few wines in Jerez that is still fermented in 600-liter American oak botas, which is an incredible amount of work compared with fermenting tens of thousands of kilos of grapes (or even more) in a big stainless steel tank. This method was the norm of yesteryear, but is so labor intense that it was discontinued in most wineries, and gives a big diversity of wines, as each barrel has its own character, which contributes to the complexity of the blend. Furthermore, the bottled wine is on average 8 to 10 years old. One other thing that makes it apart from other Finos is that the grapes are exclusively from the high part of the Macharnudo vineyard, so this is a single-vineyard Fino. The nose is very complex, showing the effect of the long lees contact: chalk, dried hay, aromatic herbs and salty almonds. The palate is full, but at the same time elegant and balanced, powerful and fine, with the texture of a Meursault rather than a Puligny. A very complex wine, that manages to be both powerful and elegant. Inocente is great value for money." - Reviewed by: The Wine Advocate - 94pts	\$11.99	N/A	N/A
321498	Emilio Lustau Solera Reserva Oloroso Sherry Emperatriz Eugenia "Open-knit, with alluring notes of bittersweet cocoa, dark tea, espresso bean and dried orange that are racy but gentle through the finish." - Reviewed by: The Wine Advocate - 92pts	\$36.99	N/A	N/A
71017	Osborne Oloroso Solera India 1922 "The NV Rare Sherry Oloroso Solera BC 200 has an average age of 40 years from a solera created in 1864. It shows a dark bright orange color, a discrete, aristocratic nose showing some aromatic herbs, perfumed flowers, not easy to define. The palate is even more peculiar, only medium- to full-bodied, dominated by balsamic flavors, aromatic herbs, old furniture, with good persistence and length, and a warm finish. 250 bottles are produced each year. A most unusual wine." - Reviewed by: The Wine Advocate - 95pts	\$350.00	N/A	N/A
71016	Osborne Oloroso Solera BC 200 1864 "The NV Rare Sherry Solera India Oloroso blends Palomino and Pedro Ximenez grapes in a solera created in 1922, averaging 25 years of age. It wears a dark mahogany robe with green and amber edges. The nose shows good balance between bitter and sweet notes, nuts, spices (curry perhaps?), noble woods, molasses and a touch of candied fruits and brandy. The palate has hints of a very old wine, complex and concentrated, with a touch of volatility that lifts it up, quite common in such old wines, with good balance between acidity and sweetness. It is a unique bottle. A high end cream?" - Reviewed by: The Wine Advocate - 93pts	\$350.00	N/A	N/A
69653	Valdespino Oloroso VORS Solera de Su Majestad "The NV Oloroso Solera de su Majestad VORS produced from Palomino grapes from the Carrascal vineyard, has aged in a solera for over 30 years. It has a bright mahogany color and a subtle nose of noble woods, walnuts, aromatic herbs, and a touch of brandy. The palate is quite gentle for a VORS. Very polished and round, with a pungent, intense feeling, it feels extremely old. One of the best Olorosos around, it's old enough to have that extra complexity, but not to be too aggressive, as Olorosos can easily get when they're very old." - Reviewed by: The Wine Advocate - 93pts	\$215.00	N/A	N/A
53286	La Guita Manzanilla	\$13.99	N/A	N/A