

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
68590	<b>La Guita Manzanilla</b>	\$6.99	N/A	N/A
	"The NV La Guita Manzanilla has always had a very strong and marked character of brine, green olives and mustard seeds, with an overall sweet sensation. The medium-bodied palate is precise, very dry and intense, with some brine and rancio flavors and great length. The quality of this wine has increased notably in the last few years, and represents very good value and is a great introduction to Manzanilla, as availability should not be a problem with 2,000,000 bottles filled per year. As an advantage, the back label shows the month and date of the bottling, and should be drunk within a year or two." - Reviewed by: The Wine Advocate - 90pts			
321006	<b>Gonzalez Byass Noe Pedro Ximenez</b>	\$46.99	N/A	N/A
	"Thick and intense, it coats the mouth with burnt molasses, caramel, but also an aged, oxidative note that sets it apart from its peers. Fruitcake, sultana and bitter chocolate accents add to its appeal. It's harmonious and finishes surprisingly elegant."			
68591	<b>Valdespino Inocente Fino</b>	\$11.99	N/A	N/A
	"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			
53759	<b>Santiago Manzanilla</b>	\$11.99	N/A	N/A
53757	<b>Santiago Pedro Ximenez</b>	\$18.99	N/A	N/A
69649	<b>VALDESPINO VORS PC CARD</b>	\$190.00	N/A	N/A
69653	<b>VALDESPINO VORS OLOROSO</b>	\$215.00	N/A	N/A
69650	<b>VALDESPINO VORS AMONT COL</b>	\$225.00	N/A	N/A
322296	<b>Valdespino El Candado Pedro Jimenez</b>	\$18.99	N/A	N/A