



BARBADILLO



AMONTILLADO
PREMIUM RANGE



BASIC DATA

Denomination: D.O. Jerez-Xérez-Sherry
Type of wine: Medium. Generoso wine
Grape variety: Palomino Fino

TECHNICAL CHARACTERISTICS

Alcohol Content: 17.5% vol.
Total acidity: 4.0 ± 0.5 g/l tartaric acid
PH: 3.4 ± 0.1
Residual sugar: 40 g/l

VINEYARDS AND HARVEST

Vineyard: Gibalbin and Santa Lucia vineyards in Jerez Superior
Number of hectares: 400 hectares
Vineyard age: 20 years old
Yield: 9.500 Kgs/hectare
Specific soil type: A white, chalky soil known as Albariza
Pruning: "Stick and thumb" / Double cordon
Specific microclimate: Vineyards located inland on a site that promotes the proper ripening of the grapes.
Harvest style: Manual in bulk

VINIFICATION

Tanks: Stainless steel with a capacity of 400.000 litres
Temperature: 18°
Time: 10 days
Yeast: Indigenous and selected by the winery

PRODUCTION AND AGEING

Type of ageing: Biological and oxidative
System: Criaderas and Solera (A dynamic system allowing the traditional blending of new wine with older wines)
Ageing period: 3 years
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: Pastora, San Agustín and Caridad.
Total casks: 2.349
Type of cask: Typical Jerez bota made from American oak
Production process: This is a blended wine, carefully made from a combination of wines that have been subject to biological and oxidative ageing. After the harvest, the fermented Palomino wine is aged for 18% for oxidative ageing; this depends upon the body of the wine. Biological ageing takes place under a film of flor yeast during a phase known as sobretablas. Oxidative ageing is a result of the action of oxygen inside old American oak sherry cask and the traditional, yet dynamic system of criaderas and soleras. Oxidative ageing is the predominant process in the production of this wine and consequently defines its character.

TASTING NOTES

Delightful light amber colour. The smooth aromas tell of ageing in wood and reveal a touch of cinnamon; these same characteristics appear on the palate. Smooth and honest in the mouth with a pleasant persistence.

SERVING SUGGESTIONS

With its tantalizing colour of burnished gold and nutty aroma, this wine is perfect for drinking with appetizers such as Iberian ham, nuts and mature cheeses. Its unique flavour is a great match for fresh fruit salads and melon served with ham. If you prefer a traditional yet surprising combination with food from the south of Spain, try it alongside local fish such as dogfish and hake or kingclip fellets slowly cooked with saffron, bay leaves and peas. Also great with clams and popular with hot soups. At the end of the meal, it is remarkably good with fruits such as orange, peach and mandarin.

In order to best appreciate this wine's special qualities, it should be served at an ambient temperature of between 15° to 18° and always in a wine glass; this applies if drunk as an aperitif or if served with a meal.

FORMAT

75 cl. bottles in boxes of 6.