



PALO CORTADO OBISPO GASCÓN



BASIC DATA

Denomination: D.O. Jerez-Xèrez-Sherry
Grape variety: Palomino Fino
Type of Wine: Palo Cortado

TECHNICAL CHARACTERISTICS

Alcohol Content: 21.5 +/- 0.5 %vol.
Sugar: 5 +/- 3 g/l
PH: 3.3 +/- 0.1
Total acidity: 70 ± 0.5 g/l tartaric acid
Sulphites: less than 50 mg/l

VINEYARDS AND HARVEST

Vineyard: Gibalbin and Santa Lucia vineyards in Jerez Superior
Number of hectares: 400 hectares
Vineyard age: 30 years old
Yield: 9.500 Kg/hectare
Specific soil type: A white, chalky soil known as Albariza
Pruning: Double cordon
Specific microclimate: Vineyards located inland on a site that promotes the proper ripening of the grapes.

VINIFICATION

Tanks: Stainless steel with a capacity of 400.000 litres
Temperature: 20
Time: 10 days
Yeast: Indigenous and selected by the winery.

PRODUCTION AND AGEING

Type of ageing: Oxidative
System: Criaderas and Solera (A dynamic system allowing the traditional blending of new wine with older wines)
Ageing period: 15 years
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: La Cilla
Total casks: 116. 4 tiers of casks for oxidative ageing
Type of cask: Typical Jerez butt made from american Oak.

Production process: Palo Cortado belongs to the oloroso family. However, it is characterized by having a noticeable finesse in comparison to those wines destined to be olorosos, and because of this it is set aside for a specific ageing, this extraordinary liquid has the capacity to become a particularly delicate oloroso. Palo Cortado translates as "cut stick" and the wine gets its name from the symbol the cellar overseer chalks on the barrels when he tastes the wine.

TASTING NOTES

A beautiful amber colour clear and brilliant in appearance. Intense on the nose with hints of fine wood, almonds, cinnamon, nutmeg and crystallized fruits. Due to its age, it is dry and powerful on the palate, but at the same time demonstrates delicacy and finesse. It has a wonderfully long finish to enhance the overall experience.

SERVING SUGGESTIONS

This wine is a classic aperitif and is ideal alongside nuts especially almonds and chestnuts. If drunk with food it goes well a variety of dishes such as red meat casseroles; poultry dishes such as partridge with Brussels sprouts; beetroot; potato soufflé; lamb chops with melon and foiegras. Or if you prefer, try it with baked fish dishes such as sea bass with vegetable and nut sauce. Finally, it brings out the best in certain desserts such as dry pastries and cakes.

In order to appreciate the distinctive qualities of the Palo Cortado, it is best served at an ambient cellar temperature of 12° to 13° and never very cold to avoid losing the aromas. It should always be served in a wine glass, even when drunk as an aperitif.

FORMAT

75 cl. bottles in boxes of 6.

PRIZES

- * The Wine Advocate Robert Parker 2013 - 92 points
- * International Wine Challenge Reino Unido 2013 - Silver Medal
- * The Drink Bussines 2013 - Master + 95 points
- * Mezquita Awards 2012 - Gold Medal



BARBADILLO

DESDE 1821