



BARBADILLO

OLOROSO PREMIUM RANGE



BARBADILLO
tu Compañía 

BASIC DATA

Denomination: D.O. Jerez-Xères-Sherry
Type of wine: Oloroso
Grape variety: Palomino Fino

TECHNICAL CHARACTERISTICS

Alcohol Content: 18.0% vol.
Total acidity: 5 g/l tartaric acid
PH: 3.38
Residual sugar: 15 g/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 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 l.
Temperature: 20°
Time: 12 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: 5 years of oxidative ageing
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: Bonanza, La Nueva, La Caridad and San Guillermo
Total casks: 1.800
Type of cask: Typical Jerez bota made from American oak

PRODUCTION PROCESS:

Once the fermentation of the Palomino must has finished, the most robust wines are selected and fortified with wine-based distilled spirit to bring the alcohol content up to 18%. This fortified wine is known as sobretablas and is destined for ageing in traditional Jerez botas, usually of 500 litre capacity. This ageing or crianza is achieved through oxidation of the wine whilst in barrel and racking within each tier of the criadera. This traditional system is characterised by the carefully orchestrated movement of wine between the soleras and criaderas within each cellar.

TASTING NOTES

Mahogany in colour and aromas reminiscent of noble oak and dried fruit and nuts. Syrupy on the palate.

EVOLUTION AND STORAGE

Once bottled, mature wines that have undergone oxidative ageing can retain perfect organoleptic conditions for many years, even after the bottle has been opened.

Wine should be stored away from the light, at a temperature of between 15°C and 18°C. They should be kept away from smoke, strong smells and vibrations.

FORMAT

75 cl. bottles in boxes of 6.

