



## AMONTILLADO PRÍNCIPE DE BARBADILLO



### BASIC DATA

**Denomination:** D.O. Jerez-Xérez-Sherry  
**Grape variety:** 100% Palomino Fina  
**Type of Wine:** Amontillado

### TECHNICAL CHARACTERISTICS

**Alcohol Content:** 19.5% vol.  
**Total acidity:** 5.0 ± 0.5 g/l tartaric acid  
**PH:** 3.2 ± 0.1  
**Sugar:** 3 +/- 3 g/l  
**Sulphites:** less than 50 mg/l

### VINEYARDS AND HARVEST

**Vineyard:** Gibalbín and Santa Lucia vineyards in Jerez Superior  
**Number of hectares:** 400 hectares  
**Vineyard age:** 30 years old  
**Yield:** 9.500 Kgs/hectare  
**Pruning:** Double cordon  
**Harvest style:** Manual in bulk  
**Start date:** Usually midway through August  
**Duration:** 17 days

### VINIFICATION

**Tanks:** Stainless steel with a capacity of 400.000 litres  
**Temperature:** 22°  
**Time:** 10 days  
**Yeast:** Indigenous and selected by the winery

### PRODUCTION AND AGEING

**Type of ageing:** Biological and oxidative  
**System:** Criaderas and Soleras (A dynamic system allowing the traditional blending of new wine with older wines)  
**Ageing Period:** 8 years under a film of flor yeast and 6 years of oxidative ageing  
**Location of cellars:** SanLúcar de Barrameda  
**Ageing cellars:** Bonanza, San Agustín, San Roberto, Arboledilla, Pastora, Mil Pesetas and San Guillermo.  
**Total casks:** 12.667. 12 tiers of casks for biological ageing and 4 tiers for oxidative ageing.  
**Type of cask:** Typical Jerez butt made from American oak

**Production Process:** Once the fermentation of the palomino must has finished, the most delicate of the wines are chosen and are fortified with a wine-base distilled spirit to bring the alcohol content up to 15% vol. The result is known as sobretablas, and this wine is destined for ageing in typical Jerez cask of 500 litres where it will develop a Veil, on the surface called the flor. Over time, this veil, formed by yeast of the Saccharomyces genus, transforms the sobretablas into Manzanilla. After 8 years of biological ageing, the wine is once again fortified with alcohol to raise the alcohol content to 18% and from here it enters the dynamic system of oxidative ageing for further 6 years. This oxidative ageing process is also carried out using the special American oak sherry cask, and uses the same system of sacas and roclos. The casks are filled to the top causing the wine to oxidate, which patiently transforms it from a Manzanilla into an amontillado.

### TASTING NOTES

**APPEARANCE:** A wonderful amber colour, which is characteristic of amontillados. Clean and brilliant in the glass.

**NOSE:** Intense and elegant aromas that seduce and savoury notes that suggest hazelnut and toast.

**PALATE:** Well balanced and structured with a lingering finish. The typical dryness is unmistakable and reinforce the complexity and length of the wine.

### 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 slowly cooked with saffron, bay leaves and peas. Great with clams and popular with hot soups.

This wine will evolve well in the bottle for up to 3 years after purchase. Serve at an ambient cellar temperature of 12° to 13° and never very cold to avoid losing the delicate aromas; this applies if drunk as an aperitif or if served with a meal.

### FORMAT

75 cl. bottles in boxes of 6.



# BARBADILLO

DESDE 1821