



## MEDIUM SAN RAFAEL



### BASIC DATA

**Denomination:** D.O. Jerez-Xérez-Sherry  
**Grape Variety:** 80% Palomino Fina and 20% Pedro Ximénez  
**Type of Wine:** Medium

### ANALYTICAL DATA

**Alcohol Content:** 19.5 +/- 0.5%vol  
**Sugar:** 100 +/- 5 g/l  
**PH:** 3.7 +/- 0.1  
**Total Acidity:** 5.0 ± 0.5 g/l tartaric acid  
**Sulphites:** Less than 50 mg/l

### VINEYARDS AND HARVEST

**Name:** Gibalbin and Santa Lucia in Jerez Superior  
**Number of Hectares:** 400Hc  
**Variety:** Pedro Ximénez and Palomino  
**Vineyard Age:** 30 years  
**Yield:** 9,000kg/hectare  
**Pruning:** Double cordon  
**Specific Soil Type:** A white, chalky soil known as Albariza.  
**Specific Microclimate:** Vineyards located inland on a site that promotes the proper ripening of the grapes.  
**Harvest Type:** Manual, in bulk  
**Start Date:** Usually midway through August  
**Duration:** 17 Days

### VINIFICATION

**Tanks:** Stainless steel 400.000l  
**Temperature:** 22°  
**Time:** 10 days  
**Yeast:** Indigenous and selected by the winery

### CRIANZA Y ELABORACIÓN

**Type:** Oxidative  
**System:** Criaderas and Soleras  
**Time:** 12 years of oxidative ageing  
**Cellar:** Bonanza, San Agustín, San Roberto, Mil Pesetas, San Guillermo y Pastora  
**Total Casks:** 12667  
**Type of Casks:** Traditional Jerez bota made from american oak

**Description 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 know 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 the different cellars. With this particular wine, the ageing process lasts for a period of 12 years. Once the wine is finally taken from the solera, it is carefully blended with PX that has itself been matured in the same system of Soleras and criaderas, in order to achieve the required sweetness of a sweet oloroso.

### TASTING NOTE

Mahogany in colour with aromas of dried fruit, nuts, plums and raisins, against subtle background of noble oak. Syrupy and smooth on the palate. Long finish allowing a full appreciation of the elegant qualities of old oloroso.

### STORAGE

Once bottled, mature wines that have undergone oxidative ageing can retain perfect organoleptic conditions for years. 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.

### SERVING SUGESTIONS

Perfect pair with desserts and blue cheese. Served chilled with ice.



# BARBADILLO

DESDE 1821