



*Castillo de San Diego*  
**BARBADILLO**  
EL VINO DEL MAR

**CASTILLO DE SAN DIEGO 2018**

**BASIC DATA**

Area or Designation of Origin: Vino de la tierra de Cádiz  
Type of Wine: Young White wine  
Grape Varieties: Palomino Fina 100%

**TECHNICAL CHARACTERISTICS**

Alcohol Content: 12.0% vol.  
Total Acidity: 3.5 g/L  
PH: 3.20  
Residual Sugar: < 2g/L  
Sulphurous Total: <100 mg/L  
Alergens: Sulfites

**VINEYARD AND HARVEST**

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior  
Number of Hectares: 500 Hectares  
Vineyard Age: 20 years  
Yield: 9500 kilograms per hectare  
Specific Type of Soil: Albariza  
Pruning: Double cordon  
Specific Microclimate: Vineyards situated inland on a site that allows the grapes to ripen well  
Harvest Date: midway through August  
Harvest Style: Manual and machine harvest  
Duration: 17 days

**VINIFICATION**

Tanks: Stainless steel with capacity of 400.000 litres  
Temperature: Controlled at 15°C  
Time: 10 Days  
Yeast: Indigenous and selected by the winery  
Type of Must: Free-run must  
Bottling: Beginning of November 2018

**TASTING NOTES**

Appearance: Pale yellow with green lights that indicates its Young age  
Nose: Tasty aroma of White meat fruit such as pear. Fresh and citrics notes.  
Taste: Soft entrance, tasty and elegant, characteristic from Palomino grape.

**MATCHING AND SERVING SUGGESTION**

Whit its pale yellow color and its young, fragrant and fruity aromas, this extraordinary wine is the perfect accompaniment to tapas, appetizers and a range of starters such as Spanish cured ham, mild cheese and nuts. Its unique flavor perfectly complements fish and seafood, smoked foods, salads, rice and vegetables. Serve cold at a temperature of between 6° and 8°C in a white wine glass.

**FORMAT**

Bottles with a capacity of:  
18.7 cl. In boxes of 24 bot.  
37.5 cl. In boxes of 12 bot.  
75 cl. In boxes of 12 bot.  
150 cl in boxes of 4 bot.



**BARBADILLO**

DESDE 1821