



VORS CUCO

AGED 30 YEARS

OLOROSO



The concept of “Vinum Optimun Rare Signatum”, known as Very Old Rare Sherry in English, is to display in public a small quantity of the very oldest, most exotic sherry that rarely leaves the cellars.

They are true oenological jewels that are carefully analysed and controlled by a committee of experts before obtaining the respected V.O.R.S. certification.

As owners of one of the oldest established wineries within the V.O.R.S. framework, the Barbadillo family is proud to offer a selection of its best wines from its oldest criaderas to discerning markets.

OLOROSO

Grape variety: Palomino fino cultivated in white chalky Albariza soil.
Alcohol Content: 22% vol.

Colour: Dark mahogany

Nose: Aromas worthy of its age revealing leather, notes of tanned wood, nuts, spices, caramel and cocoa.

Palate: Pleasant and well balanced palate that is both smooth and persistent.

An old and distinguished Oloroso that originates from original criaderas dating back to 1821. Aged for a period of at least 30 years in American oak barrels following the traditional system of criaderas and soleras.

PRIZES

- Guía Proensa 2017: 98 points
- Guía Peñín 2017: 95 points
- Guía Proensa 2016: 96 points
- Guía Repsol 2016: 95 points
- Guía Peñín 2016: 94 points



BARBADILLO

DESDE 1821