



BARBADILLO

DESDE 1821



CASTILLO DE SAN DIEGO 2018

BASIC DATA

Area or Designation of Origin: Vino de la tierra de Cádiz

Grape Varieties: Palomino Fina 100%

TECHNICAL INFO

Alcohol Content: 12.0% vol.

Total Acidity: 3.5 g/L

PH: 3.20

Residual Sugar: < 2g/L

Sulphurous Total: <100 mg/L

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

Harvest Date: midway through August

Duration: 17 days

VINIFICATION

Tanks: Stainless steel

Temperature: Controlled at 15°C

Time: 10 Days

Yeast: Indigenous and selected by the winery

Type of Must: Free-run must

TASTING NOTES

Appearance: Brilliant yellow with a tinge of green indicating its youth.

Nose: Aromas of pear and white peaches, along with subtle notes of citrus.

Taste: Soft texture, yet bright and elegant with a balanced structure.

MATCHING AND SERVING SUGGESTION

With 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 seafood, salads, rice and vegetables. Serve well chilled.

