



MANZANILLA

DRY

Serve as: aperitif, cocktail, food pairing

Pair with: oysters, sardines, olives, fish

Flavors: Complex and bright w/ notes of fresh bread and a touch of salinity

BARBADILLO

DESDE 1821



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BODEGAS

BARBADILLO

Manzanilla Sanlúcar de Barrameda NV

Fresh, with a long fleur de sel thread running from start to finish, accompanied by jicama and blanched almond notes.

Piercing finish. Drink now. 10,000

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