



WELL OILED
WINE CO.

BARBADILLO

DESDE 1821



AMONTILLADO

BASIC DATA

Denomination: Jerez-Xérez-Sherry
Type of wine: Medium Dry - Vino Generoso
Grape variety: Palomino Fino and Pedro Ximénez
Winemaker: Montserrat Molina

TECHNICAL INFO

Alcohol Content: 17.5% vol.
Total Acidity: 4.0 ± 0.5 g/l tartaric acid
PH: 3.4
Residual Sugar: 40 g/l

VINEYARD AND HARVEST

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior
Number of Hectares: 400 Hectares
Vineyard Age: 30 years
Yield: 9.5 kilograms per hectare
Soil Type: Albariza (white chalk & limestone)
Pruning: Double Cordon
Harvest Date: Midway through August
Duration: 17 days

VINIFICATION

Tanks: Stainless steel
Time: 10 Days
Yeast: Indigenous and selected by the winery

PRODUCTION AND AGEING

Type of ageing: Biological and Oxidative
System: Criaderas and Solera (A system blending of new wine with older wines)
Ageing period: 3 years
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: Pastora, San Agustín and Caridad.
Type of cask: Typical Jerez bota made from American oak

Production process: This is a blended wine, carefully made from a combination of wines that have been subject to biological and oxidative ageing. The fermented Palomino wine begins as a Fino, biologically. Next, the wine is fortified to 17.5%, killing off the flor for oxidative ageing. Biological ageing takes place under a film of flor (a layer of yeast and healthy bacteria that pre-vents oxygenation) during a phase known as sobretablas. Oxidative ageing begins once the flor evaporates and the wine is exposed to the oxygen within the old American oak casks. Finally the Amontillado wine is blended with a small amount of Pedro Ximénez to provide the "medium dry" quality. Oxidative ageing is the predominant process in the production of this wine and consequently defines its character.

TASTING NOTES

Delightful light amber color. The smooth aromas tell of ageing in wood and reveal a touch of cinnamon; these same characteristics appear on the palate. Smooth and honest in the mouth with a pleasant persistence.

PAIRING AND SERVING SUGGESTION

This wine is perfect for drinking with appetizers such as Iberian ham, nuts and mature cheeses. At the end of the meal, it is remarkably good with fruits such as orange, peach and mandarin. Serve at a temperature between 55°F - 60°F and always in a white wine glass.

