



WELL OILED
WINE CO.

BARBADILLO

DESDE 1821



FINO

BASIC DATA

Denomination: Jerez-Xérez-Sherry
Type of wine: Fino
Grape variety: Palomino Fino
Winemaker: Montserrat Molina

TECHNICAL INFO

Alcohol Content: 15.0% vol.
Total Acidity: 4.5 ± 0.5 g/l tartaric acid
PH: 3.1
Residual Sugar: Trace

VINEYARD AND HARVEST

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior
Number of Hectares: 400 Hectares
Vineyard Age: 20 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
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: El Potro, La Caridad, San Guillermo and Pastora.
Type of cask: Typical Jerez bota made from American oak

Production process: Once the fermentation has finished, the most delicate of the wines are chosen and are fortified with a wine-based distilled spirit to bring the alcohol content up to 15% vol. The result is known as sobretablas. This wine is then aged in Jerez 500 liter botas where it develops a veil on the surface called flor. Over time, the *flor*, formed by yeast of the *Saccharomyces Cerevisiae* genus, transforms the sobretablas into Fino Sherry. The ageing system is characterized by the careful extraction of wine and the consequent topping up of the various cask in the individual wine cellars, traditionally known as the *sacas* and *rocios*. The percentage amount of wine moved to and from each barrel and the frequency at which this takes place is essential to its success.

TASTING NOTES

Straw yellow in color. The classic fino aromas are revealed on the nose; nuts, olives and the evocative suggestion of a patient ageing process. In the mouth it is bright and exhibits full body and perfect balance.

PAIRING AND SERVING SUGGESTION

The perfect accompaniment to tapas and appetizers such as shellfish, cured meats, mild cheese and asparagus, cold or hot soups, cured salmon. Outstanding with Japanese food. Serve well chilled at a temperature of 42°F - 46°F and always in a white wine glass, even when being enjoyed as an aperitif.

Press

Wine Spectator—88 Points

