



WELL OILED  
WINE CO.

# BARBADILLO

## MANZANILLA

DESDE 1821



### BASIC DATA

Denomination: Sanlúcar de Barrameda  
Type of wine: Manzanilla  
Grape variety: Palomino Fino  
Winemaker: Montserrat Molina

### TECHNICAL INFO

Alcohol Content: 15.0% vol.  
Total Acidity: 3.5 ± 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 Nueva, Angioletti 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 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 Manzanilla Sherry. The ageing system is characterized by the careful extraction of wine and the consequent topping up of the various casks 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

Pale straw color. Classic Manzanilla aromas, reminiscent of the ocean, fresh dough, and chamomile are revealed on the nose. Fresh and dry on the palate, with good body and a lingering finish.

### PAIRING AND SERVING SUGGESTION

This exceptional Manzanilla is the perfect accompaniment to shellfish, tapas and appetizers such as, cured meats, mild cheeses and asparagus. It also goes well with cold or hot soups and cured salmon. Its distinctive flavor is perfectly suited to a range of other dishes such as grilled fish, salads with smoked ingredients, rice and vegetables. 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.

