



WELL OILED
WINE CO.

BARBADILLO

DESDE 1821



OLOROSO

BASIC DATA

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

TECHNICAL INFO

Alcohol Content: 18.0% vol.
Total Acidity: 5 g/l tartaric acid
PH: 3.38
Residual Sugar: Trace

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: Oxidative
System: Criaderas and Solera (A system blending of new wine with older wines)
Ageing period: 5 years of oxidative
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 robust wines are selected and fortified with a wine-based distilled spirit to bring the alcohol content up to 18% vol. This fortified wine is known as sobretablas and is destined for ageing in 500 liter Jerez botas. The ageing or *crianza* is achieved through oxidation of the wine while in barrel, as well as the racking within each tier of the criadera. This traditional *Solera* system is a carefully orchestrated movement of the wine, within the cellar, from younger criaderas into older.

TASTING NOTES

Warm, rounded, complex and powerful aromas, a toasted quality and hints of dried fruits and hazelnuts, of fine wood, tobacco and dried leaves. Displays spicy notes and leathery aromas.

PAIRING AND SERVING SUGGESTION

Oloroso, as its name suggests, is a wine with an enormous aromatic complexity. Due to its powerful personality it can be perfectly matched with even the most complex and sophisticated dishes, be they mature cheeses, game, or stews, which bring out its full potential. Serve at a temperature between 55°F - 60°F and always in a white wine glass.

