

AMONTILLADO
PRÍNCIPE
DE BARBADILLO



BASIC DATA

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

TECHNICAL INFO

Alcohol Content: 19.5% vol.
Total Acidity: 5.0 g/l tartaric acid
PH: 3.2
Residual Sugar: 3 +/- 3 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: 8 years Biological (under flor) and 4 years Oxidative
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: Bonanza, San Agustín, San Roberto, Arboledilla, Pastora, Mil Pesetas
Type of cask: Typical Jerez bota made from American oak

Production process: Once the fermentation of the palomino must has finished, the most delicate of the wines are chosen and are fortified with a wine-base distilled spirit to bring the alcohol content up to 15% vol. The result is known as sobretablas, and this wine is destined for ageing in 500 liter Jerez bota casks where it will develop a veil on the surface called the *flor*. Over time, the flor, formed by yeast of the *Saccharomyces* genus, transforms the sobretablas into Manzanilla. After 8 years of biological ageing, the wine is once again fortified with alcohol to raise the alcohol content to 19.5% and from here it enters the dynamic system of oxidative ageing for further 4 years. This oxidative ageing process is also carried out using the special American oak sherry cask, and uses the same system of sacas and rocios. The casks are filled 4/5ths full, causing the wine to oxidize, which patiently transforms it from a Manzanilla into an Amontillado.

TASTING NOTES

A wonderful amber color - clean and brilliant in the glass. Intense and elegant aromas that seduce, with savory notes of hazelnut and toast. Well balanced and structured with a typical dryness that reinforces the complexity and length of the wine.

PAIRING AND SERVING SUGGESTION

With its tantalizing color of burnished gold and nutty aroma, this wine is perfect for drinking with appetizers such as Iberian ham, nuts and mature cheeses. Due to its powerful personality it can also be paired with main courses such as roasted chicken and grilled pork tenderloin. Serve at a temperature between 55°F - 60°F and always in a white wine glass.

Press

Guía Peñín—92 Points | Wine Advocate—91 Points



BARBADILLO

DESDE 1821

