



BARBADILLO

DESDE 1821



MANZANILLA Solear

WELL OILED WINE CO.

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: 500 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: 6 years
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: Bonanza, San Agustín, San Roberto, Arboledilla y 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 Manzanilla 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

Beautifully clean, brilliant and intense. Pale yellow color. Appealing and honest on the nose, with intensity and finesse originating from the prolonged contact with the flor. Delicate hints of salty air and chamomile. Extraordinarily dry on the palate but then smooth and harmonious on the finish. Subtle, slightly, salty and with a persistent and pleasing flavor.

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 dishes such as grilled fish, melon with cured ham, 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.

Press

Decanter—93pts | Guía Peñín—93pts | Wine & Spirits—92pts | Wine Spectator—90pts 'Best Buy'

