

ÁS de MIRABRÁS



ÁS de Mirabrás' is a white wine resulting from a project that sought to identify and select old Palomino vines set on the Albariza soils (white chalk and limestone) Barbadillo has traditionally farmed. Soil quality was key to plot selection found in the finest 'pagos': Miraflores, Añina, Macharnudo, Campix and Santa Lucía. Specific vines were selected for quality and typicality and attributes of the Palomino grape that can only be achieved by older vines.

PRINCIPAL INFO

Region: Vino de la tierra de Cádiz
Type of Wine: Young White Wine
Vintage: 2019
Grape variety: Palomino Fino
Winemaker: Montserrat Molina

TECHNICAL INFO

Alcohol Content: 14.0% vol.
PH: 3.3
Residual Sugar: <2 g/L

HARVEST

A warm spring delivered early budding. Rainfall throughout the vintage was more than 30% below normal. July and August were particularly mild and the typical prevailing Levante winds were scarce which set up fruit with higher acidity and delivered a special vintage of limited quantity. Grapes were harvest in mid-August.

VINEYARDS

Vineyards: Pagos Miraflores, Añina, Macharnudo, Campix and Santa Lucía; all planted on Albariza soil.

PRODUCTION AND AGEING

The must has been fermented in stainless steel tanks, where it also rests after the harvest to clarify naturally. After a short time it is bottled in a 'Jerezana' bottle, the type traditionally used in the region.

TASTING NOTES

On the nose is crushed limestone, sea urchin and orange zest. The palate shows white grapefruit and graphite with a medium finish.

PAIRING AND SERVING SUGGESTION

Fish, such as oysters, sardines and grilled shrimp. As well, sharp cheeses and roasted chicken, turkey or quail. It is also lovely on it's own as an aperitif. Serve well chilled at a temperature of 42°F - 46°F and in a white wine glass.

