

Medium Oloroso
San Rafael



BASIC DATA

Denomination: Jerez-Xérez-Sherry
Type of wine: Medium Oloroso—Vino Generoso
Grape varieties: Palomino Fino (80%) and Pedro Ximénez (20%)
Winemaker: Montserrat Molina

TECHNICAL INFO

Alcohol Content: 19.5% vol.
Total Acidity: 5.0 ± 0.5 g/l tartaric acid
PH: 3.7
Residual Sugar: 100 +/- 5 g/l

VINEYARD AND HARVEST

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior
Vineyard Size: 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: 15 years
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: Bonanza, San Agustín, San Roberto, Mil Pesetas, San Guillermo y Pastora
Type of cask: Typical Jerez bota made from American oak

Production process: Once the fermentation of the Palomino must has finished, the most robust wines are selected and fortified with a wine-based distilled spirit to bring the alcohol content up to 18%. This fortified wine is know as *sobretablas* and is destined for ageing in traditional 500 liter Jerez botas. This ageing or *crianza* is achieved through oxidation of the wine while in barrel and racking within each tier of the criadera. This traditional system is characterized by the carefully orchestrated movement of wine between the Soleras and Criaderas within the different cellars. With this particular wine, the ageing process lasts for a period of 12 years. Once the wine is finally taken from the solera, it is carefully blended with PX that has itself been matured in the same system of Soleras and Criaderas, in order to achieve the desired sweetness.

TASTING NOTES

Mahogany in color with aromas of dried fruit, nuts, plums and raisins, against subtle background of tobacco. Viscous and elegant on the palate with a lengthy finish that accentuates the qualities of old oloroso.

PAIRING AND SERVING SUGGESTION

An ideal choice to serve as an aperitif alongside blue cheese, nuts and fresh figs. The pleasing and intense flavor is a perfect complement to foie gras. Additionally, serve as a dessert wine with fruit custards, ice cream, or chocolate with banana cream and nuts. Serve at a temperature between 50°F - 55°F and in a white wine or brandy glass.

Press

Guía Peñín—92 Points



BARBADILLO

DESDE 1821

