

Manzanilla Pasada
Solear
en Rama



BARBADILLO

DESDE 1821



Saca de Otoño 2021

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: 4.0 ± 0.5 g/l tartaric acid
PH: 3.3
Residual Sugar: <2 g/L

VINEYARD AND HARVEST

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior
Vineyard Size: 500 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
System: Criaderas and Solera (A system blending of new wine with older wines)
Ageing period: 8 years
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: El Potro cellar
Type of cask: Typical Jerez bota made from American oak
Bottling date: September 21, 2021

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. This Manzanilla is bottled four times a year, one for each of the different seasons. The different weather conditions of each season affect the growth of the flor and thus the flavour of the Manzanilla can vary depending on the time of year. The wine is bottled straight from the cask with no filtration, thus 'En Rama'.

LABEL ART: THE IBERIAN RIBBED NEWT

El Galipato or Iberian Ribbed Newt (*Pleurodeles waltl*) is the largest urodeles amphibian in Europe and can grow up to 30cm in length. In addition to possessing a rather peculiar defense mechanism consisting of the extension of its ribs toward the surface of the skin, its amazing capacity to regenerate complete parts of its body has brought it to exterior spaces as an object of study. Its habitat consists primarily of wetlands in the southern Spain such as the marshlands of the Doñana National Park.

TASTING NOTES

This Manzanilla has been selected from our older soleras and bottled "En Rama", meaning directly from the cask. A relatively wet and cool winter in Sanlúcar has ensured excellent flor growth to produce a very smooth delicate Manzanilla Pasada. Gold in color, subtle saline nutty flavor, polished smoothness and long on the palate.

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.

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