

Manzanilla Pasada  
**Solear**  
en Rama



**BARBADILLO**

DESDE 1821



## Saca de Primavera 2022

### 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: April 26, 2022

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 CORVINA

The Corvina (*Argyrosomus Regius*) is a large edible, carnivorous fish. In spring it swims up the Guadalquivir river to lay its eggs near the Doñana National Park just north of Sanlúcar de Barrameda. It's believed that their bones hold therapeutic properties. Fishermen are known to wear these bones around their necks to ward off ailments such as headaches.

### 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.

**WELL OILED**  
WINE CO.

