



BARBADILLO

DESDE 1821



CASTILLO DE SAN DIEGO 2021

BASIC DATA

Region: Vino de la tierra de Cádiz
Grape Variety: Palomino Fina 100%

TECHNICAL INFO

Alcohol Content: 13.5 vol.
Total Acidity: 3.5 g/L
PH: 3.25
Residual Sugar: < 2g/L
Total Sulphur: <100 mg/L

VINEYARD AND HARVEST

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior
Vineyard Size: 500 Hectares
Vineyard Age: 21 years
Yield: 9500 kilograms per hectare
Soil Type: Albariza
Pruning: Double Cordon
Harvest Date: mid-August
Duration: 17 days

VINIFICATION

Tanks: Stainless steel
Temperature: Controlled at 17°C
Time: 10 Days
Yeast: Indigenous and selected by the winery
Type of Must: Free-run must

TASTING NOTES

Appearance: Brilliant yellow with a tinge of green indicating its youth.
Nose: Aromas of pear and white peaches, along with subtle notes of citrus.
Taste: Soft texture, yet bright and elegant with a balanced structure.

PAIRING AND SERVING SUGGESTION

With its pale yellow color and its young, fragrant and fruity aromas, this extraordinary wine is the perfect accompaniment to tapas, appetizers and a range of starters such as Spanish cured ham, mild cheese and nuts. Its unique flavor perfectly complements seafood, salads, rice and vegetables. Serve well chilled.

