



BARBADILLO BLANCO DE ALBARIZA

BASIC DATA

Area or Designation of Origin: Vino de la tierra de Cádiz
Type of Wine: Young White wine
Grape Varieties: Palomino 100%
Vintage: 2022

TECHNICAL CHARACTERISTICS

Alcohol Content: 11,5% vol.
Total Acidity: 4,6 g/L
PH: 3,18
Residual Sugar: < 2g/L
Total SO₂: <100 mg/L
Allergens: Sulphites

VINEYARD AND HARVEST

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior
Number of Hectares: 500 Hectares
Vineyard Age: 20 years
Yield: 9500 kilograms per hectare
Specific Type of Soil: Albariza (high chalk content)
Pruning: Double cordon
Specific Microclimate: Vineyards situated inland on a site that allows the grapes to ripen well
Harvest Date: August
Harvest Style: Manual and machine harvest
Duration: 17 days

VINIFICATION

Tanks: Stainless steel with capacity of 400.000 litres
Temperature: Controlled at 17°C
Time: 10 Days
Yeast: Indigenous and selected by the winery
Type of Must: Free-run must
First bottling: November 2022

TASTING NOTES

Appearance: Pale straw
Nose: Delicate with hint of white flowers
Taste: Crisp, delicate, smooth and dry with hint of apple and pear

MATCHING AND SERVING SUGGESTION

Its smooth dry style makes it the perfect accompaniment to tapas, aperitifs and a range of starters such as Spanish cured ham, mild cheese and nuts. Its unique flavour perfectly complements fish and shellfish, smoked foods and salads. Serve chilled at a temperature of between 6° and 8°C in a white wine glass.

FORMAT

Bottles with a capacity of:
18.7 cl. in boxes of 24 bot.
37.5 cl. in boxes of 12 bot.
75 cl in boxes of 12 bot.
150 cl in boxes of 4 bot.



BARBADILLO

DESDE 1821