

Criadera Selection

Mil Pesetas

Amontillado

WELL OILED
WINE CO.



THE ESSENTIALS

Denomination: Jerez-Xérez-Sherry
Type of wine: Amontillado
Grape variety: Palomino Fino
Winemaker: Montserrat Molina

TECHNICAL

Alcohol Content: 19% vol.
Total Acidity: 5.0 g/l tartaric acid
PH: 3.2
Residual Sugar: 3 +/- 3 g/l

VINEYARD

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior
Number of Hectares: 400 Hectares
Vineyard Age: 30 years
Yield: 9.5 kilograms per hectare
Soil Type: Albariza (white chalk & limestone)
Pruning: Double Cordon

VINIFICATION

Tanks: Stainless steel
Time: 10 Days
Yeast: Indigenous and selected by the winery

PRODUCTION AND AGEING

Type of ageing: Biological and Oxidative
System: Criaderas and Solera A system of blending new wine with older wines while ageing
Ageing period: 6 years Biological (under flor) and 4 years Oxidative
Type of cask: Typical Jerez bota made from American oak
Production process: Once the fermentation of the palomino must has finished, the most delicate of the wines are chosen and are fortified with a wine-base distilled spirit to bring the alcohol content up to 15% vol. The result is known as sobretablas, and this wine is destined for ageing in 500 liter Jerez bota casks where it will develop a veil on the surface called the *flor*. Over time, the flor, formed by yeast of the *Saccharomyces* genus, transforms the sobretablas into Manzanilla. After 8 years of biological ageing, the wine is once again fortified with alcohol to raise the alcohol content to 19% and from here it enters the dynamic system of oxidative ageing for further 4 years. This oxidative ageing process is also carried out using the special American oak sherry cask, and uses the same system of sacas and rocios. The casks are filled 4/5ths full, causing the wine to oxidize, which patiently transforms it from a Manzanilla into an Amontillado.
Cellar Location: Sanlúcar de Barrameda
Cellar Name: Mil Pesetas

CELLAR PROVENANCE AND BARBADILLO PHILOSOPHY

Mil Pesetas is one of many cellars located within a complex of buildings dating back the the 1700's in the neighborhood known as San Blas. Barbadillo reconditioned this Mudejar style cellar and began the oxidative ageing of amontillado here in 1920. The Barbadillo family commitment to the end to end (grape growing through ageing) winemaking process is common in most wine regions but is a rarity in Sherry. Most Sherry producers do not own vineyards and many well known Sherry exporters don't make wine. Barbadillo does it all and can therefore lay claim to the dual terroir of vineyard and cellar where these wines age, develop finesse, complexity and authenticity.

PAIRING AND SERVING SUGGESTION

This Amontillado is selected from the criaderas in Mil Pesetas and bottled "En Rama" (unfiltered). It should be served lightly chilled in a white wine glass. As a mature amontillado, with manzanilla at its core, this savoury wine is one of the most versatile wines in existence harmonizing with nearly all food types and is always perfect as an aperitif.


BARBADILLO
DESDE 1821

