

Criadera Selection

La Sacristia

Palo Cortado

WELL OILED
WINE CO.

THE ESSENTIALS

Denomination: Jerez-Xérez-Sherry
Type of wine: Palo Cortado
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: Oxidative
System: Criaderas and Solera A system of blending new wine with older wines while ageing
Ageing period: 10 years Oxidative
Type of cask: 500 liter 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 19% vol. The result is known as sobretablas, and this wine is destined for ageing over 10 years in the La Sacrista criadera. Palo Cortado belongs to the oloroso family and is characterized by a noticeable finesse. Palo Cortado translates as "cut stick" which gets its name from the symbol written on each barrel in chalk by the cellar master designating these wines as particularly precious.
Cellar Location: Sanlúcar de Barrameda
Cellar Name: La Sacristia

CELLAR PROVENANCE AND BARBADILLO PHILOSOPHY

La Sacristia is a small cellar within La Casa de Cilla. Built in 1782 this Andulsian style structure was once a palatial home, a warehouse, and an administrative center for the tithes paid to church until 1841. Adjacent to a moorish patio of graceful arches and columns La Sacristia holds some of the finest and rarest palo corado in existence, much of it over 100 years old. The Barbadillo family commitment to the end to end winemaking process (grape growing through ageing) 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 Palo Corado is selected from the criaderas in La Sacristia and bottled "En Rama" (unfiltered). It should be served lightly chilled in a white wine glass. As a mature Palo Cortado, this savoury wine is a wonder of finesse and complexity and pairs well with a range of savory foods including roast duck, grilled sausage, fois gras and cured meats. Also perfect as an aperitif, it should be served at 50 degrees and in a white wine glass.



BARBADILLO

DESDE 1821

