



**WELL OILED**  
WINE CO.

# BARBADILLO

DESDE 1821



## Blanco Barbadillo

The White Wine Pioneer from Southern Spain

Generations of consumers have enjoyed memories of sun, sea and white villages while sipping on a glass of Spain's favorite white wine.

Today, all that amiable personality continues in this universally enjoyable wine, and it remains connected to its roots in the extraordinary white Albariza soil so distinctive and unique to southern Spain.

Smooth, complete, versatile, and elegant, with a distinctive and mouthwatering hint of salinity. This is the new Barbadillo Blanco, refined with lively character and finesse.

### BASIC DATA

Type of Wine: Young white wine

Grape Varieties: 66% Palomino Fino, 14% Zalema, 11.5% Chardonnay, 8.5% Macabeo

Vintage: 2023

### TECHNICAL INFO

Alcohol Content: 12.0% abv

Total Acidity: 4.0 g/L

PH: 3.25

Total SO<sub>2</sub>: <100 mg/L

### VINEYARD AND HARVEST

Vineyard: Jerez Superior

Vineyard Age: 20 years

Yield: 9500 kilograms per hectare

Soil Type: Albariza (high chalk content)

Harvest Date: August

Duration: 17 days

### VINIFICATION

Tanks: Stainless Steel

Temperature: Controlled at 63°F

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 hints of white flowers

Palate: Crisp, delicate, smooth and dry with hints of apple and pear

### PAIRING AND SERVING SUGGESTIONS

Its smooth, dry style makes it the perfect accompaniment to tapas, aperitifs and a range of starters such as Spanish cured ham, mild cheeses and nuts. Its unique flavor perfectly complements fish and shellfish, smoked meats and salads. Serve chilled, around 45°F

