TINDAL
WINE MERCHANTS

# Eva Cream Sherry, Bodegas Barbadillo

Cádiz, Spain




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|---|---|
| **Product code** | BD20ZZWC |
| **Grapes** | Palomino Fina, Pedro Ximénez |
| **Country** | Spain |
| **ABV%** | 18.0% |
| **Case Size** | 6 |
| **Closure Style** | Cork |
| **Producer** | |
| **Vintage** | NV |

BARBADILLO
DESDE 1821

## Producer

A cornerstone of Sanlúcar since 1821, Barbadillo spans the breadth of Cádiz wine culture. The house is synonymous with Manzanilla and Atlantic-influenced wines shaped by albariza soils and sea air. We're excited to introduce their range of exceptional Manzanillas from Sanlúcar de Barrameda.

## Tasting Notes

Mahogany colour and aromas reminiscent of noble oak, plums, dried fruit and raisins. Syrupy and smooth on the palate.

## Winemaking

VINIFICATION TYPE OF FERMENTATION: TANKS: Stainless steel TEMPERATURE: 20º TIME: 12 days YEAST: Indigenous AGEING TYPE: Oxidative TIME: 6 years of oxidative ageing CELLARS: La Pastora, La Nueva TOTAL BUTTS: 10 criaderas given over to oxidative ageing. TYPE OF BUTT: Traditional Jerez butt made from American oak DESCRIPTION OF PROCESS: Once the fermentation of the Palomino must has finished, the most robust wines are selected and fortified with wine-based distilled spirit to bring the alcohol content up to 18%. This fortified wine is known as sobretablas and is destined for ageing in traditional Jerez botas, usually of 500 litre capacity. This ageing or crianza is achieved through oxidation of the wine whilst in barrel and racking within each tier of the criadera. This traditional system is characterised by the care - fully orchestrated movement of wine between the soleras and criaderas within each cellar. With this particular wine, the ageing process lasts for a period of 7 years. Before bottling the wine is carefully blended with PX that has itself been matured in the same system of soleras and criaderas, in order to achieve the desired characteristics of a Sherry "With this particular wine, the ageing process lasts for a period of 7 years. Before bottling the wine is carefully blended with PX that has itself been

matured in the same system of soleras and criaderas, in order to achieve the desired characteristics of a Sherry."

## Awards

"? 87 points - Guía Gourmets 2023
? 94 points - Semana Vitivinícola 2022
? 88 points - Guía Gourmets 2022
? 90 points - Guía Peñín 2022
? 90 points - Guía Peñín 2021
? 90 points - Guía Peñin 2019
? 88 points – Anuario de Vinos El País 2019
? 82 points – Guía Gourmets 2019
? 91 points – Guía Repsol 2018
? 93 points – Guía Gourmets 2018
? 89 points – Guía Peñín 2018
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