

## Solear Manzanilla, Bodegas Barbadillo

Cádiz, Spain



<b>Product code</b>	BD22ZZWC
<b>Grapes</b>	Palomino Fina
<b>Country</b>	Spain
<b>ABV%</b>	15%
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	NV



### Producer

Bodegas Barbadillo was founded in 1821 in Sanlúcar de Barrameda. For two hundred years the family has been devoted to making quality wine with respect for tradition and a passion for innovation. This enduring commitment has earned Barbadillo its place as the foremost specialist in all sherry styles. With their origins in Sanlúcar de Barrameda, we are excited to introduce their range of exceptional Manzanillas. Their innovative approach is the future of this region, evolving and creating new styles to suit every palate. In their seventh generation of wine production the family are still looking at the future.

### Tasting Notes

**APPEARANCE:** Beautifully clean, brilliant and intense. Pale yellow colour with attractive glints in the light. **NOSE:** Appealing and honest on the nose, with intensity and finesse originating from the prolonged contact with the flor. Delicate hints of salty air and camomile. **PALATE:** Extraordinarily dry on the palate but then smooth and harmonious on the finish. Subtle, slightly, salty and with a persistent and pleasing flavour.

### Winemaking

**VINIFICATION** Tanks: Stainless steel with a capacity of 400,000 litres Temperature: 18° Time: 10 days Yeast: Indigenous and selected by the winery **PRODUCTION AND AGEING** Type of ageing: Biological System: Criaderas y Solera (A dynamic system allowing the traditional blending of new wine with older wines) Ageing period: 6 years Location of cellars: Sanlúcar de Barrameda Ageing cellar: Bonanza, San Agustín, San Roberto, Arboledilla y Pastora Total casks: 12.500 Type of casks: 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-

based 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 typical Jerez cask of 500 litres where it will develop a cream or veil on the surface called flor. Over time, this veil, formed by yeasts of the *Saccharomyces Cerevisiae* genus, transforms the sobretablas into Manzanilla. The ageing system is characterized by the various casks in the individual wine cellars, traditionally known in Jerez as the sacas and rocíos. The percentage amount of wine moved to and from each barrel and the frequency at which this takes is essential to its success.

## Awards

94 points - Guía Gourmets 2023

94 points - Semana Vitivinícola 2022

89 points - James Suckling 2022

93 points - Guía Gourmets 2022

91 points - Guía Peñin 2022

Silver medal - Best Of Spain 2021

94 points - Guía Gourmet 2021

Gran Oro - Wine Challenge Best Of Spain – Ireland 2020

92 points – Guía Sobrelías 2021

95 points – Guía Proensa 2021

Gold medal – Best Of Spain Wine Challenge Países Bajos 2020

95 points – Guía Semana Vitivinícola 2020

92 points- Guía Peñín 2021

Top 100 - Best Of Spain Prowein 2020

85 points - Guía Gourmet 2020

92 points- Guía Peñin 2020

95 points – Guía Proensa 2019

90 points – Anuario de Vinos El País 2019

91 points – Guía de Vinos ABC 2019

90 points – Guía Gourmets 2019

92 points – Guía Peñín 2019

94 points – Restauradores 2018

Silver medal - International Wine Challenge 2018

96 points – Guía Repsol 2018 (Cuadro de Honor)

91 points – Guía Vino Cotidiano 2017 - 2018

90 points – Anuario de Vinos El País 2018

91 points – Guía de Vinos ABC 2018

92 points – Guía Gourmets 2018

93 points – Guía Peñín 2018

88 points – Robert Parker 2013