

Pastora Manzanilla Pasada en Rama, Bodegas Barbadillo

Cádiz, Spain



Product code	BD26ZZWC
Grapes	Manzanilla Pasada en Rama
Country	Spain
ABV%	15%
Case Size	12
Closure Style	T-Cork
Producer	
Vintage	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

Pastora is a true 'Pasada' with its golden hue, pungent yeast, chamomile flavour and is remarkably smooth.

Viticulture

The original Pastora label is from so long ago there are no originals left other than a version in tiles embedded on the walls of one of Barbadillo's bodegas. The brand is thought to be the oldest Manzanilla brand in existence and goes back to the first ever Manzanilla sold by Barbadillo, shortly after the company's foundation in 1821. Since then Barbadillo has continued to make Manzanilla from soleras that date back to the company's foundation and in 2015 the family decided it was time to revive this brand with a Manzanilla that would have been very similar to the style so popular in the 19th century, a Manzanilla Pasada, and with minimal filtration, thus 'En Rama'.

Winemaking

Pastora is a Manzanilla Pasada that comes from the 'Solear' solera system in Bodegas Barbadillo. It is aged two more years than Solear to allow it to develop greater body, depth and

more 'flor' character. The final 'solera' stage of Pastora is in Barbadillo's 'Pastora' bodega.

Awards

