San Rafael Medium sweet Oloroso, Bodegas Barbadillo

Cádiz, Spain



Product code	BD30ZZRC
Grapes	Palomino Fina, Pedro Ximénez
Country	Spain
ABV%	19.5%
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 in colour with aromas of dried fruit, nuts, plums and raisins, against subtle background of noble oak. Syrupy and smooth on the palate. Long finish allowing a full appreciation of the elegant qualities of old oloroso.

Viticulture

Description 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 know 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 carefully orchestrated movement of wine between the Soleras and Criaderas within the different cellars. With this particular wine, the ageing process lasts for a period of 12 years. Once the wine is finally taken from the solera, it is carefully blended with PX that has itself been matured in the same system of Soleras and criaderas, in order to achieve the required sweetness of a sweet oloroso.

Winemaking

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Awards

"? 94 points – Guía Gourmets 2023
? 91 points – Guía Peñín 2023
? 93 points – Guía Gourmets 2022
? 92 points – Guía Peñín 2022
? 93 points – Guía Gourmets 2021
? 92 points – Guía Peñín 2021
? 94 points - Guía Gourmet 2020
? 90 points – Guía Peñín 2019
? 89 points – Guía Gourmets 2019
? 90 points – Guía Peñín 2018

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