Sabalo, Palomino, Bodegas Barbadillo

Cádiz, Spain



Product code	BD36ZZWC
Grapes	100% Organic Palomino
Country	Spain
ABV%	13.5%
Case Size	6
Closure Style	Cork
Producer	
Vintage	2023

Organic Vegan

Vegetarian

BARBADILLO
DESDE 1821

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

Pale straw in colour with clean subtle aromas suggesting mature apples. On tasting, it is surprisingly full and silky with an ethereal sweetness despite being a dry wine. On the palate one senses soft mineral notes reflecting the chalky terroir origins.

Viticulture

'Sabalo' is made 100% from organic Palomino grape. It was crafted by Barbadillo's winemaker Montse Molina whose many years of experience working with the Palomino grape have ensured the optimum quality of this wine. The terroir influence here is considerable as all the grapes are grown on the famous chalky 'Albariza' soil of the region. The wine's great finesse and delicate flavours are a reflection of both this soil and the vineyards' proximity to the sea and the River Guadalquivir. The grapes come exclusively from two certified organic vineyards and were the first in the region to convert to organic production. The first is near Sanlucar with 35 year old vines and has been certified organic since 2003. The second vineyard is on the crest of a hill overlooking the Guadalquivir wetlands towards Sanlucar and Trebujena. The vineyard is 25 years old and has been certified organic since

2008. With grapes from these two vineyards we have blended the influence of the sea with that of the river.

Winemaking

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Awards

90 points – Guía Gourmets 2023
Gold Medal – Organic Wine Award 2022
90 points – Robert Parker 2022
89 points – Guía Peñín 2023
93 points – Semana Vitivinícolas 2022"