

Amontillado Medium Dry Sherry, Bodegas Barbadillo

Cádiz, Spain



Product code	BD4oZZWC
Grapes	Palomino
Country	SPAIN
ABV%	17.5
Case Size	6
Closure Style	Screw Cap
Producer	Bodegas Barbadillo
Vintage	2021



Vegan



Vegetarian



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

Delightful light amber colour. The smooth aromas tell of ageing in wood and reveal a touch of cinnamon; these same characteristics appear on the palate. Smooth and honest in the mouth with a pleasant persistence.

Viticulture

Vineyard: Gibalbin and Santa Lucia vineyards in Jerez
Superior Number of hectares: 400 hectares Vineyard age: 20 years old Yield: 9.500 Kgs/hectare Specific soil type: A white, chalky soil known as Albariza Pruning: "Stick and thumb" / Double cordon Specific microclimate: Vineyards located inland on a site that promotes the proper ripening of the grapes. Harvest style: Manual in bulk

Winemaking

Tanks: Stainless steel with a capacity of 400.000 litres
Temperature: 18o Time: 10 days Yeast: Indigenous and selected by the vinery PRODUCTION AND AGEING Type of ageing: Biological and oxidative System: Criaderas and Solera (A dynamic system allowing the traditional blending of new wine with older wines) Ageing period: 3 years Location

of cellars: Sanlúcar de Barrameda Ageing cellars: Pastora, San Agustín and Caridad. Total casks: 2.349 Type of cask: Typical Jerez bota made from American oak Production process: This is a blended wine, carefully made from a combination of wines that have been subject to biological and oxidative ageing. After the harvest, the fermented Palomino wine is aged for 18% for oxidative ageing; this depends upon the body of the wine. Biological ageing takes place under a film of flor yeast during a phase known as sobretablas. Oxidative ageing is a result of the action of oxygen inside old American oak sherry cask and the traditional, yet dynamic system of criaderas and soleras. Oxidative ageing is the predominant process in the production of this wine and consequently defines its character.

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"