



BARBADILLO

DESDE 1821

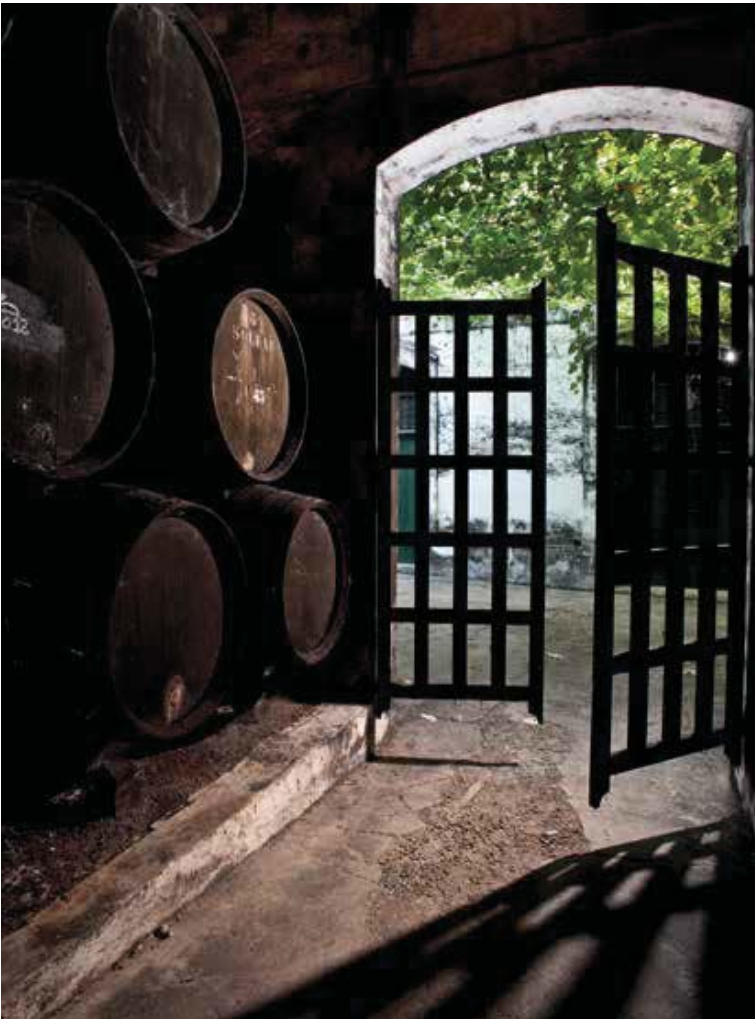
The Barbadillo family are one of the key players in the Sherry trade. From their base in the coastal city of Sanlúcar de Barrameda, at the very southwest tip of Spain, the family have forged a reputation as one of the biggest and best Sherry producers.

Never ones to rest on their laurels, the Barbadillo family continue to push the boundaries and set the trend in what is an increasingly challenging Sherry market.

Barbadillo was founded by Don Benigno and Don Manuel Barbadillo in 1821. It was Don Benigno's fortune, acquired through his business enterprises in Mexico, that allowed the family to purchase their first Bodega, the 'Bodega del Toro', near the 'Castillo de San Diego', in the heart of Sanlúcar's old high town. A vitally important location for maturing

Sherry, the high town occupies the ridge of a hill overlooking the rest of Sanlúcar, and the Atlantic Ocean. Its height gives unbeatable access to winds that blow in from the sea. This allows the Bodegas with their high ceilings and classic huge circular windows to regulate their temperature and capture moisture essential for propagating 'flor', a layer of yeast cells that float on the surface of the wine inside the casks. It is 'flor' that gives Manzanilla its character and instantly recognisable saline flavour.





IMAGES This page – Above – One of Barbadillo's 12 Bodegas. Below – Versos 1891 the world's only 'super luxury' sherry. Opposite page – Sunset over Barbadillo's Gilbalbin vineyards. Bottle – "Obispo Gascon" 15yo Palo cortado.

The Barbadillo family own 12 Bodegas, housing over 30,000 Sherry butts...

Barbadillo's first brand 'Pastora Divina' was launched in 1827 and was well received, setting the family on the path to success.

The family continued to acquire more Bodegas. Vitally, many of these occupied the 'first row' on the high town's ridge, at its apex, where the winds are not obstructed by other buildings. These superb locations and Barbadillo's winemaking skill meant that their reputation soared. Today's seventh winemaking generation own 12 Bodegas, housing 30,000 Sherry butts, many of which are fed with wines sourced from Palomino Fina grapes grown at the family's 500 hectare Gilbalbin and San Luisa vineyards in the Jerez Superior. These solid foundations have resulted in Barbadillo producing some of the world's most famous Sherry brands, including 'Muy Fina' and 'Solear'. The latter of which has received numerous awards, including selection as the "World's Best Manzanilla 2015" by Wine Spectator.



Barbadillo are also famous for old and rare Sherries. Thanks to almost two centuries of careful stock management by the family, they have a huge stock of old wines. Some of these have been in the family's care for over 150 years. The 'Sacrista' cellar is home to the oldest Criadeiras (a level of butts in the Solera), and the family's own private collection. These oenological treasures are released in tiny parcels as 'Reliquias', or artfully blended by winemaker Montse Molina into old "Cuco" and "VORS" wines. They have received some of the highest accolades in the wine world, regularly scoring points in the high 90s from Parker with the Palo Cortado Reliquia receiving 100 points

In 2014 Barbadillo launched “Versos 1891”, a game-changing wine that has set new levels of excellence in the Sherry industry. This super luxury Sherry is bottled from a single cask of old Amontillado laid down in 1891 at the christening of Don Manuel Barbadillo.

Only one hundred bottles of “Versos” have been released, with every aspect of its production being painstakingly completed by hand to the highest standards. The crystal bottle is hand-blown by renowned glassmakers ‘Atlantis’.

Barbadillo’s Palo Cortado Reliquia is one of only a handful of Sherries to have been awarded 100 Parker Points

The wine pays homage to Don Manuel, as it was under his management that the company became the most important Bodega in Sanlucar. He was also an acclaimed writer who published over eighty works. The name “versos” meaning “verses” acknowledges these literary achievements.

In memory of Don Manuel, the bottle takes the shape of a classic inkwell and is luxuriously finished with platinum and gold leaf. Keeping true to Andulacia’s historic industries, the bottle’s case has been handmade by the world famous leatherworkers of Ulbrique.

IMAGES This page – Right– Some of the many Sherry Butts in the Solear Solera . Top left – One of Barbadillo’s 12 Bodegas. Bottom left – The “flor” yeast cells essential in production of Manzanilla. Opposite page – Above – The Bodega “del Toro”. Below – One of Barbadillo’s ‘Solear’ Bodegas.



Manzanilla Pasada En Rama De La Pastora

One of the freshest and driest wines in the wine trade. “En Rama” roughly translated from Spanish, means “raw”. It refers to specific styles of Manzanilla which have been bottled from the cask with no fining and minimal filtration. This gives the wine more body and complexity. It is also a “Pasada” which refers to the wine’s extended ageing: Pastora will spend eight years in the solera, compared with three to four years for the average Manzanilla. This extra ageing allows the wine to be in contact with the flor for longer, building the wine’s complexity and brioche flavours.

“Pastora” or the “shepherdess” was the name of Barbadillo’s first brand, launched in 1827. When it came to releasing their latest “En Rama” Barbadillo revived the brand – basing the label on the original 1827 branding.



Barbadillo’s Sacrista cellar is home to some of the oldest wines in the world. Here wines made by the family’s first generation, over 150 years ago, are still being matured by today’s seventh generation

