



BARBADILLO

PALE CREAM PREMIUM RANGE



BASIC DATA

Denomination: D.O. Jerez-Xérez-Sherry
Type of wine: Pale Cream. Generoso wine
Grape variety: Palomino Fino, Moscatel

TECHNICAL CHARACTERISTICS

Alcohol Content: 17.5% vol.
Total acidity: 3.5 ± 0.5 g/l tartaric acid
PH: 3.2 ± 0.1
Residual sugar: 95 ± 5 g/l

VINEYARDS AND HARVEST

Vineyard: Gibalbin and Santa 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
Start date: Usually midway through August
Duration: 17 days

VINIFICATION

Tanks: Stainless steel with a capacity of 400.000 litres
Temperature: 18°
Time: 10 days
Yeast: Indigenous and selected by the winery

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: Potro, Bonanza, Compañía and San Guillermo
Total casks: 1.125
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; 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.

TASTING NOTES

Brilliant mahogany colour with attractive reddish glints. Aromas of pastries and wood appear on the nose. In the mouth it provides a pleasing silky sensation and a certain sweetness and provides a wonderfully long finish.

SERVING SUGGESTIONS

Its fruity aroma and intense colour make this wine an ideal choice to serve as an aperitif alongside nibbles such as cheese, nuts, olives and canapes. The pleasing and intense flavour is the perfect complement to white meat curries, roast pork, sauteed rice dishes with pine nuts and raisins or foie gras. In addition, it is excellent at the dessert course when matched with cured cheeses, raisin ice cream or chocolate with banana cream and nuts. Delicious!

In order to best appreciate this wine's special qualities, it should be served at an ambient temperature of between 12° to 15°, using a wine glass; this applies if drunk as an aperitif or if served with a meal. For a change, give it a try in a brandy glass with a slice of lemon.

FORMAT

75 cl. bottles in boxes of 6.