



# MAESTRANTE



## BASIC DATA

Area or Designation of Origin: Vino de la Tierra de Cádiz  
Type of wine: Young white  
Grape variety: 100% Palomino Fina  
Vintage year: 2021

## TECHNICAL CHARACTERISTICS

Alcohol Content: 12,50 ± 0,50 % Vol  
Total acidity: 4,20 ± 0,50 g/L tartaric acid  
pH: 3,25 ± 0,10  
Residual sugar: 16 ± 2 g/L  
Sulphurous total: 80 ± 20 mg/L  
Alergens: Sulfites

## VINEYARDS AND HARVEST

Vineyards: Gibalbin and Santa Lucia vineyards in Jerez Superior  
Number of hectares: 500 hectares  
Vineyard age: 20 years old  
Average yield: 9,500 kgs/hectare  
Specific microclimate: The vineyards are located inland in a way that favours the optimum ripening of the grapes.  
Harvest style: Manual in bulk.  
Harvest: At the end of August.  
Duration: 17 days.

## VINIFICATION

Type of must: Free-run must  
Tanks: Stainless steel with a capacity of 4000,000 litres  
Temperature: Controlled at 17°  
Time: 10 Days  
Yeast: Indigenous and carefully selected by the winery.

## TASTING NOTES

Appearance: A clean, bright wine that is pale yellow in colour with subtle green highlights, deepening to reveal golden yellow hues depending upon the distinct vintage.  
Nose: Natural and clean on the nose with delicate aromas of white flowers and young fruit.  
Palate: Reveals its origins on the palate with a hint of sweetness reminiscent of the grapes from which it was made. Good acidity and harmony and a pleasant finish result in an easy drinking wine.

## SERVING SUGGESTIONS

With its pale yellow colour and its young, fragrant and fruity aroma, this extraordinary wine is the perfect accompaniment to tapas, appetizers and a range of starters such as Spanish cured ham, mild cheeses and dried fruits. Its unique flavour perfectly complements fish and seafood, smoked foods, salads, rice and vegetables. Serve cold at a temperature of between 6° and 8° in a white wine glass.

## FORMAT

Available in bottles with a capacity of 75 cl.  
offered in boxes of 6.



# BARBADILLO

DESDE 1821