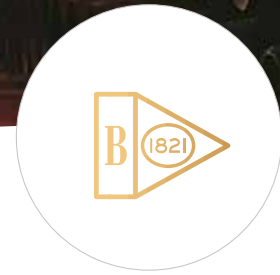


AMONTILLADO PRÍNCIPE DE BARBADILLO



BASIC DATA

Denomination: D.O. Jerez-Xérès-Sherry
Grape variety: 100% Palomino Fina
Type of Wine: Amontillado

TECHNICAL CHARACTERISTICS

Alcohol Content: 19.5% vol.
Total acidity: 5.0 ± 0.5 g/l tartaric acid
PH: 3.2 ± 0.1
Sugar: 3 +/- 3 g/l
Sulphites: less than 50 mg/l

VINEYARDS AND HARVEST

Vineyard: Gibalbín and Santa Lucia vineyards in Jerez Superior
Number of hectares: 400 hectares
Vineyard age: 30 years old
Yield: 9.500 Kgs/hectare
Pruning: Double cordon
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: 22°
Time: 10 days
Yeast: Indigenous and selected by the winery

PRODUCTION AND AGEING

Type of ageing: Biological and oxidative
System: Criaderas and Soleras (A dynamic system allowing the traditional blending of new wine with older wines)
Ageing Period: 8 years under a film of flor yeasts and then oxidative ageing, also in the criaderas and soleras system.
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: Bonanza, San Agustín, San Roberto, Arboledilla, Pastora, Mil Pesetas and San Guillermo.
Total casks: 12.667. 12 tiers of casks for biological ageing and 4 tiers for oxidative ageing.
Type of cask: Typical Jerez butt made from American oak

Production Process: Once the fermentation of the palomino must has finished, the most delicate of the wines are chosen and are fortified with a wine-base distilled spirit to bring the alcohol content up to 15% vol. The result is known as sobretablas, and this wine is destined for ageing in typical Jerez cask of 500 litres where it will develop a Veil, on the surface called the flor. Over time, this veil, formed by yeast of the Saccharomyces genus, transforms the sobretablas into Manzanilla. After 8 years of biological ageing, the wine is once again fortified with alcohol to raise the alcohol content to 18% and from here it enters the dynamic system of oxidative ageing.

This oxidative ageing process is also carried out using the special American oak sherry cask, and uses the same system of sacas and rocios. The casks are filled to the top causing the wine to oxidate, which patiently transforms it from a Manzanilla into an amontillado.

TASTING NOTES

APPEARANCE: A wonderful amber colour, which is characteristic of amontillados. Clean and brilliant in the glass.

NOSE: Intense and elegant aromas that seduce and savoury notes that suggest hazelnut and toast.

PALATE: Well balanced and structured with a lingering finish. The typical dryness is unmistakable and reinforces the complexity and length of the wine.

SERVING SUGGESTIONS

With its tantalizing colour of burnished gold and nutty aroma, this wine is perfect for drinking with appetizers such as Iberian ham, nuts and mature cheeses. Its unique flavour is a great match for fresh fruit salads and melon served with ham. If you prefer a traditional yet surprising combination with food from the south of Spain, try it alongside local fish such as dogfish and hake slowly cooked with saffron, bay leaves and peas. Great with clams and popular with hot soups.

This wine will evolve well in the bottle for up to 3 years after purchase. Serve at an ambient cellar temperature of 12° to 13° and never very cold to avoid losing the delicate aromas; this applies if drunk as an aperitif or if served with a meal.

FORMAT

37,5 cl. bottles in boxes of 6.

PRIZES:

- 91 puntos - Proensa Guide 2021
- 92 puntos - Peñín Guide 2021
- 92 puntos - Peñín Guide 2019
- 97 puntos - Proensa Guide 2019

En la parte de la ficha que aparece subrayada en esta captura hay que poner el siguiente texto: 8 years under a film of flor yeasts and then oxidative ageing, also in the criaderas and soleras system.



BARBADILLO

DESDE 1821