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QUIA

De Barbadillo

Wine can be a synthesis of some essential elements, one of which is time: More time, more history, greater quality.

Some wines transcend the natural age of man. These Sherries have undergone century long ageing in Barbadillo's old cellars, or 'bodegas', in silence, almost forgotten, and have evolved into these vinous jewels, the Reliquias.

The Reliquia Amontillado originates from Barbadillo's 'Pedro Rodriguez' winery in the 1870's.

In the 1920s it was blended with 'Soberana' Amontillado and another old Amontillado called 'Hindenburg' acquired from the cellars of the Count of Aldana in the 1890s by Don Antonio Barbadillo who exchanged 10 butts of Manzanilla for each old cask of the Hindenburg.

Clean and bright with the attractive colour of old gold. Deliciously intense and dry yet elegant. Full complex aromas including hints of dried orange peel and almonds. Mouth-filling and bone dry on the palate, incredibly long and enveloping. This elegant wine has maintained all its finesse and subtle hint of salinity from its distant biological ageing as a Manzanilla.

A meditation wine.

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#### TECHNICAL CHARACTERISTICS

Alcohol content: 22,0 % vol.

Total acidity: 9,9 g/L

Residual sugar: 1,7 g/L



BARBADILLO

DESDE 1821