



## BARBADILLO BLANCO DE BLANCOS



The Barbadillo family is now in its seventh generation making wines in Cadiz near the banks of the Guadalquivir river. 'Barbadillo Blanco de Blanco' is one of the latest offerings, a wine with elegance, character and style from the Sauvignon Blanc grape grown on the local chalky 'Albariza' soil. The grape has adapted well to this soil and the warm maritime microclimate of the region.

### BASIC DATA

**Type of wine:** Dry young white  
**Harvest:** 2020  
**Grape variety:** Sauvignon Blanc

### TECHNICAL CHARACTERISTICS

**Alcohol Content:** 12.0 % vol  
**Total acidity:** 5.5 g/l  
**pH:** 3.20  
**Residual sugar:** Less than 2 g/l  
**Sulphurous total:** Less than 100 mg/l  
**Allergens:** Sulphites

### VINEYARDS AND HARVEST

**Vineyards:** Gibalbin and Santa Lucia in the Jerez Superior district.  
**Number of hectares:** Sauvignon Blanc 15 hectares.  
**Vineyard age:** The oldest vines date back to 1998; the rest are from 1997.  
**Yield:** average 8,000 kg/hectare  
**Pruning:** Double cordon  
**Harvest starting dates:** at the beginning of August.

### VINIFICATION

The grape is harvested in the early hours of the morning to ensure the freshness of the grapes as they arrive at the winery, where they are immediately taken to press. The musts, obtained using gravity, are separated according to quality and left to settle at 12°C. Once clean, the most well-balanced musts, in terms of flavour and body, are fermented at a controlled temperature of 16°C. Specific yeasts are used to obtain maximum aromatic potential of the grape and to avoid reduction. After fermentation, all wines undergo a period of 6 to 8 weeks ageing on the lees, during which time they develop complexity in aroma and flavour.

### TASTING NOTES

**APPEARANCE:** Bright pale yellow with straw coloured glints.  
**NOSE:** Discernible intensity on the nose: a combination of tropical fruit aromas such as passion fruit, pineapple with hints of recently cut grass.  
**PALATE:** Full flavour with freshness and balance. Long finish with fresh sensations.

### SERVING SUGGESTIONS

Ideal alongside hearty fish dishes, such oven-baked fish, fish casseroles or sea bass ceviche. Perfect with cheese, such as camembert or goats' cheese.

**Service temperature:** 8-10°C.



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