

# ATAMÁN



**BARBADILLO**

DESDE 1821

**QUIEN GUARDA, HALLA**

==== **DESDE 1821** ====

**ATAMÁN CACAO** There must have been cocoa in this wine many years ago. Honestly, we no longer perceive it. It has turned into something else, into something different. We can't put a name to it yet. The sensation is one of doubt and pleasure, like someone savoring a sip given to something unknown, blindly, while in the air, candles are hinted at and John Coltrane plays. In those years, cocoa still came by sea from the ports of Fernando Poo. Perhaps something of that exotic world has remained trapped inside.



#### BASIC INFORMATION

Region: Sanlúcar de Barrameda

Type of Wine: CACAO

Grape Variety: Undefined

#### ANALYTICAL CHARACTERISTICS

Alcohol Content:  $21.5 \pm 0.5\%$  vol

Total Acidity:  $3.7 \pm 0.5$  g/L Residual Sugar:  $550.0 \pm 20.0$  g/L

pH:  $3.7 \pm 0.1$  Total Sulfur Dioxide:  $50 \pm 20$  mg/L

#### SALES FORMAT

Bottle Size: 37.5 cl

Box of 6 Bottles