



# GiBALBiN

## BASIC DATA

Denomination: Vino de la Tierra from Cadiz  
Type of wine: Young red  
Grape varieties: Tempranillo, Syrah, Petit Verdot, Tempranillo, Merlot, Tintilla de Rota  
Vintage year: 2020

## TECHNICAL CHARACTERISTICS

Alcohol Content: 13.5% vol.  
Total acidity: 5.5 g/L tartaric acid  
pH: 3.50  
Residual Sugar: < 4 g/L  
Sulphurous total: < 100 mg/L

## VINEYARDS AND HARVEST

Palomino vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior  
Number of hectares: 120 Hectares  
Vineyard age: 10 years old  
Yield: 7.500 - 10.000 Kgs/Hectare  
Specific soil type: A white, chalky soil known as Albariza.  
Pruning: Double cordon  
Specific microclimate: vineyards situated inland on gentle mountain slopes, favouring the optimum ripening of the grapes.  
Harvest style: Grapes are harvested mechanically at night and placed in trailers with a capacity of 5.000 l.  
Start date: Usually halfway through August.  
Duration: Approximately 30 days

## VINIFICATION

Type of Fermentation: Traditional.  
Tanks: Stainless steel with a capacity of 35.000 litres  
Temperature: 24° - 26° C  
Time: 7 days  
Yeast: Carefully selected for each individual variety

## MALOLACTIC FERMENTATION:

Tanks: Stainless steel  
Temperature: 18° - 20° C  
Time: 20 days  
Bacteria: Selected using specific criteria to suit variety

## TASTING NOTES

APPEARANCE: Dark red colour with a clean and brilliant aspect.  
NOSE: Freshness on the nose revealing red fruits, pepper and a touch of liquorice.  
PALATE: Soft fruitiness, smooth tannis and an agreeable mouthfeel. Persistent finish and pleasant aftertaste.

## SERVING SUGGESTIONS

With its fruity aromas and wonderfully intense colour, this wine is the perfect accompaniment to tapas and appetizers such as Iberian ham, cheese, nuts, olives, caviar canapés, salmon, sautéed piquillo peppers and leek or spring-onion vol-au-vonts. Its pleasant yet intense flavour stands up well to dishes such as char-grilled meats, beef stews, chicken curry, sautéed vegetables with meat or prawns, rice dishes with vegetables, pork tenderloin and baked potatoes filled with foie gras or meat.

It is also the perfect way to finish a meal when served alongside strong cheeses or even fruit, especially pear, poached in the very same wine. Try with baked apples flambéed with sugar. Serve at the recommended temperature of 15° C.

## FORMAT

75cl. bottles in boxes of 6.



# BARBADILLO

DESDE 1821