



BASIC DATA

Area or Designation of Origin: Somontano

Type of wine: White wine aged on lees. Limited edition: 5000 bottles.

Grape varieties: white grapes selection from vintage 2018

TECHNICAL CHARACTERISTICS

Alcohol Content: 13,5 % vol.

Total Acidity: 5,60 g/l

pH: 3,37

Residual Sugar: 1,05 g/l

Allergens: Contains Sulfites

VINEYARDS AND HARVEST

Vineyard: El Poyed vineyard located closed to the winery.

Number of hectares: 1,6 hectares.

Average vineyard age: 14 years old.

Yield: 4,400 kg/hectare.

Specific type of soil: chalky loam soils with good depth.

Pruning: Vine trellis system, cordon pruning to 3 spurs per arm and 3 buds per spur.

Specific microclimate: Vineyard on terraces over Vero river at 500 m height. South-East exposure.

Harvest style: Mechanised harvest at night.

VINIFICATION

Tanks: Stainless steel and partially fermented in oak casks.

Fermentation: Temperature controlled at 16°C

Duration: 14 days.

Selected yeast.

Production: Following a gentle cold setting, the clean must is fermented at low temperatures.

Ageing on lees in tanks and oak barrels during 5 months with weekly bâtonnages. A further 6 months

aging in bottle.

PRIZES

86 points – Gourmets Guide 2019 (16)

FORMAT

75 cl. bottles in boxes of 6

TASTING NOTES

APPEARANCE: Pale straw with greenish tones.

NOSE: Highly aromatic with enticing aromas of citrus fruit, vanilla, lemon and orange peel as well as saline and smoky notes.

PALATE: Flavoursome and mouthfilling on the palate, this wine is packed with flavour. Apricot jam to the fore with aromatic persistence and lingering finish

FOOD PAIRINGS: Poultry dishes, tuna in onion and cheese assortment.



BARBADILLO
DESDE 1821