



ARBOLEDILLA is intended for wine lovers in general, but above all, for those who seek to understand the essence of the 'flor', the delicate growth of yeast in the cask that makes Manzanilla possible.

The good connoisseurs of Manzanilla will be able to appreciate all the nuances these wines bring with them and how their aromas allow one to instantaneously travel to Sanlúcar and specifically to Barbadillo's 'cathedral' bodega known as 'Arboledilla'.

Arboledilla 'Levante' and 'Poniente' are two Manzanillas with over five years of ageing. The organoleptic differences between them are subtle, but easily discernible by all. The wines can be enjoyed separately or in a comparative tasting.

The bottling is done 'en rama', (meaning unfiltered) to retain all the cask character of each wine. A careful selection is made from only specific casks with the only difference being where they lie in the cathedral: The 'Levante' from the eastern end of the bodega and the 'Poniente' from the western, seaward end.



BASIC DATA

Area or Designation of Origin:
D.O. Manzanilla - Sanlúcar de Barrameda

Type of Wine: Manzanilla

Grape Varieties: Palomino Fina

TECHNICAL CHARACTERISTICS

Alcohol Content: 15.0 +/- 0.5

Total Acidity: 3.5 +/- 0.5

PH: 3.1 +/- 0.1

Residual Sugar: < 2 g/L

Sulphurous Total: < 50 mg/L

FORMAT

75cl Bottle

6 Bottle box of 75cl



BARBADILLO

DESDE 1821