



NAVE
TRINIDAD



Bodegas Barbadillo began life nearly 200 years ago when Don Benigno Barbadillo purchased an 18th century bodega in the 'Barrio Alto, the historic old quarter of Sanlúcar de Barrameda. This beautiful bodega is formed by four buildings joined to make a square, forming a pretty tree lined cobbled courtyard within. Thus its original name, Bodega del Cuadro (the Square). Each of these for buildings has a name: San Joaquin, San Antonio, La Pastora, and Trinidad.

The Trinidad bodega is the one whose windows face the sea and is therefore open to the Sanlúcar sea breeze that predominates in the town. This is the secret behind a good Manzanilla. It is this wind, with its humidity and equable temperature which allows a floating layer of yeast, 'la flor' to grow abundantly on the surface of the wine to create a Manzanilla.

Because of its privileged position Trinidad produces some of Barbadillo's best Manzanilla. Therefore, in 2019 the solera system in Trinidad was re-jigged to produce a very select Manzanilla exclusively from this bodega. By no means does this imply any extra ageing, in fact the opposite has happened here.

Trinidad Manzanilla represents all the best qualities that a youthful Manzanilla possesses: Tanginess, zest, vibrancy and also a reminder of its fresh white wine origins, with the fruit of the grape still apparent before the flor turns it in to the typical salty, mineral Manzanilla we would usually expect. It is appropriate that this particular bodega and Manzanilla should be called Trinidad, because, in 1519, exactly 500 before its first bottling, a ship with the same name set sail from Sanlúcar with four other ships in what would become the first round-the-world voyage.

The label is a creation of local artist Marco Oliva whose father Manolo worked in the same bodega. Bottled 'En Rama' (unfiltered) to retain all the subtle qualities of this Manzanilla. Produced in half bottles, individually wrapped in silk paper, six to a case.

BASIC DATA

Alcohol content: 15 % vol.
DO Manzanilla - Sanlúcar de Barrameda
Variety: Palomino 100%
Contains sulfites

PRACTICAL DATA

New solera housed in the Trinidad wing of the El Toro cellars.
36 oak barrels
Yearly production of 20.000 half bottles.



BARBADILLO

DESDE 1821