



MANZANILLA **Solear** BARBADILLO

Born from the romance between the sea and the west wind, Solear is the essence of Sanlúcar de Barrameda in a bottle. A cheerful Manzanilla, aged in our own old wineries scattered throughout this town at the mouth of the Guadalquivir River.



BASIC DATA

Area of Designation of Origin:
D.O. Manzanilla de Sanlúcar de Barrameda
Type of wine: Manzanilla
Grape variety: Palomino Fina 100%

TECHNICAL CHARACTERISTICS

Alcohol Content: 15.0 % vol.
Total acidity: 3.5 ± 0.5 g/l tartaric acid
pH: 3.2 ± 0.1
Residual sugar: "Trace levels only"
Sulphurous total: Less than 20 mg/l

VINEYARD AND HARVEST

Vineyard: Vineyards in Jerez Superior
Number of Hectares: 500 Hectares
Vineyard age: 20 years old
Yield: 9.500 Kilos/Hectare
Specific soil type: A white, chalky soil known as Albariza
Pruning: Double cordon
Specific microclimate: Vineyards located in land on a site that promotes the proper ripening of the grapes.
Harvest style: Mechanical
Start date: Usually midway through August
Duration: 17 days

VINIFICATION

Tanks: Stainless steel with a capacity of 400,000 litres
Temperature: 18°
Time: 10 days
Yeast: Indigenous and selected by the winery

PRODUCTION AND AGEING

Type of ageing: Biological
System: Criaderas y Solera (A dynamic system allowing the traditional blending of new wine with older wines)
Ageing period: 6 years
Location of cellars: Sanlúcar de Barrameda
Ageing cellar: Bonanza, San Agustín, San Roberto, Arboledilla y Pastora
Total casks: 12.500
Type of casks: Typical Jerez bota made from American Oak.
Production process: Once the fermentation of the Palomino must has finished, the most delicate of the wines are chosen and are fortified with a wine-based distilled spirit to bring the alcohol content up to 15% vol. the result is known as sobretablas, and this wine is destined for ageing in typical Jerez cask of 500 litres where it will develop a cream or veil on the surface called flor. Over time, this veil, formed by yeasts of the *Saccharomyces Cerevisiae* genus, transforms

the sobretablas into Manzanilla. The ageing system is characterized by the various casks in the individual wine cellars, traditionally known in Jerez as the sacas and rocíos. The percentage amount of wine moved to and from each barrel and the frequency at which this takes is essential to its success.

TASTING NOTE

APPEARANCE: Beautifully clean, brilliant and intense. Pale yellow colour with attractive glints in the light.
NOSE: Appealing and honest on the nose, with intensity and finesse originating from the prolonged contact with the flor. Delicate hints of salty air and camomile.
PALATE: Extraordinarily dry on the palate but then smooth and harmonious on the finish. Subtle, slightly, salty and with a persistent and pleasing flavour.

SERVING SUGGESTIONS

With its pale yellow colour and its light, fragrant aromas, this pleasantly dry Manzanilla is the perfect accompaniment to tapas, appetisers and a range of starters such as Spanish cured ham, artichokes, asparagus, cold and hot soups, shellfish and salmon..

In order to best enjoy the special characteristics of this wine, it should be drunk within 9 months of purchase, i.e. within one year of bottling. Serve well chilled at a temperature of 6°-8° C. if being enjoyed as an aperitif, half fill a tall, thin sherry glass in order to appreciate the delicate aromas; serve in a white wine glass if drinking with food.

AWARDS

Top 100 - Vinos Españoles Wine Spectator



BARBADILLO

DESDE 1821