Manzanilla Pasada Solear en Rama



BASICDATA

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

TECHNICAL CHARACTERISTICS

Alcohol Content: 15.0% vol.
Total acidity: 4.5 ± 0.5 g/l tartaric acid
pH: 3.15± 0.1
Sulphurous total: Less than 50 mg/l
Allergens: Sulphites

VINEYARDS AND HARVEST

Vineyard: Gibalbin and Santa Lucía vineyards in Jerez Superior
Number of hectares: 500 hectares
Vineyard age: 30 years old
Yield: 9.500 kgs/hectare
Pruning: Double cordon
Harvest style: Manual in bulk
Start date: Usually midway through August

PRODUCTION AND AGEING

Type of ageing: Biological
Ageing System: Solera (A dynamic system allowing the fractional blending of younger wines in to older wines.)
Ageing period: 8 years
Locationof cellars: Sanlúcar de Barrameda
Ageing cellars: 550 casks in two classes, in El Potro cellar. The second class is refilled with Solear which already has 6 years of ageing.
For each 'saca' (extraction from the cask for bottling) we choose 15 casks to bottle 1500 liters.
Type of cask: Butt (500L) American oak
Bottling date: 16/10/2026

Production Process: Once the fermentation of the Palomino must has finished, the most delicate of the wines are chosen and are fortified to bring the alcohol content up to 15% vol. The result is known as 'sobretablas', and this wine is destined for ageing in cask where it will develop a veil of yeast on the wine's surface called the flor.
Over time, the flor, formed by yeasts of the Saccharomyces Cerevisiae genus, transform the young wine into Manzanilla.

This Manzanilla is bottled four times a year, one for each of the different seasons. The different weather conditions of each season affect the growth of the flor and thus the flavour of the Manzanilla can vary depending on the time of year.

THE BOOTED EAGLE

The Booted Eagle (Hieraaetus pennatus) takes its name from its feathered legs. Formerly a summer visitor, it now resides year-round in the Guadalquivir Marshes.

TASTING NOTE

Manzanilla with great intensity and character, due to the high rainfall and mild temperatures in Spring which give more complexity to the biological ageing.

SERVING SUGGESTIONS

With its golden yellow colour and its light, fragrant aromas, this pleasantly dry Manzanilla is the perfect accompaniment to tapas, appetizers and a range of starters such us Spanish cured ham, artichokes, asparagus, cold and hot soups, shellfish, salmon and herrings. Its unique flavour makes it the perfect accompaniment to a range of of other foods such as nuts, cod soufflés, melon with cured ham and mild cheeses. Particularly good with caviar or anchovies as the Manzanilla imparts fresh and delicate flavours to counteract their saltiness.

FORMAT

375 ml. bottles in boxes of 6.

BARBADILLO
DESDE 1821