



# MIRABRÁS

This wine is inspired by the age old methods of vinification of the Sherry district.

The grapes come from Barbadillo's 'Cerro de Leyes' vineyard in the Santa Lucía estate from Palomino vines planted in 1972. Before being pressed, the grapes are prepared in a very traditional way known as 'Soleo' where the picked grape bunches are left in the sun to increase the sugar concentration. Manzanilla butts are then used for a traditional cask fermentation using the natural yeasts from the vineyard. The young wine is then transferred to stainless steel and cement tanks for 18 months, under a veil of 'flor' before bottling with minimal fining.

The result is something unique and represents a journey back in time in terms of aromas and flavours; ones that might have been more familiar in the 19th century.

The wine has remarkable character for a Palomino white; pale golden colour, dry with good acidity, toasted maize and honeyed nose with an unctuous sensation on the palate, revealing flavours of yeast, bread crust and a hint of old oak.

## BASIC DATA

Vintage: 2018  
Region: Vino de la Tierra de Cádiz  
Wine type : Cask fermented White wine  
Grape: 100% Palomino fina

## ANALYTICAL DETAILS

ABV: 15 % vol.  
Residual sugar: < 1.0 g/L  
PH: 3.2 ± 0.1  
Total SO2: < 50 mg/L  
Allergens: Sulphites

## Vineyard

Cerro de Leyes in the Santa Lucía estate. Albariza soil (chalk), Jerez Superior planted in 1972.

## Vinification

'Soleo': The picked grape bunches are left in the sun for four days within the vineyard. Natural yeast fermentation from yeast present on the grapes.

## Ageing

18 months (18 months in old sherry cask + stainless steel tank)

## FORMAT

Cases of 6 x 75cl



**BARBADILLO**

DESDE 1821