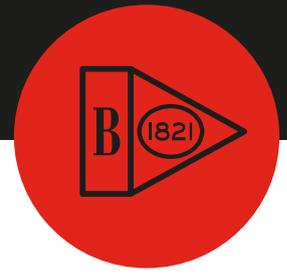


MIRABRÁS

VIÑA ECHEVARRÍA



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Vino de Pasto white wine, crafted from old-vine Palomino grapes sourced from Viña Echevarría, in the Haza de los Siglos plot.

Pressed in Gibalbín, the grapes yield a mosto yema (free-run must) that undergoes barrel fermentation. Following fermentation and racking, the wine ages in the same butts for 11 months before being moved to Sanlúcar.

Its journey culminates at the El Potro winery in Sanlúcar de Barrameda. Here, the velo de flor (veil of flor) emerges spontaneously, imparting a saline profile and the characteristic refinement of biological ageing before bottling.

The result is powerful, unclassifiable, and rare... If you are looking for a gentle caress, look elsewhere. This is a profound, expressive wine with unconventional nuances ranging from echoes of biological ageing to pure albariza soil and seasoned oak butts. An austere wine, in which one can almost sense the weathered hands of an old trasegador (cellar master).

TECHNICAL SPECIFICATIONS

Vintage: 2024

Appellation (PGI): Vino de la Tierra de Cádiz

Wine Type: Barrel-fermented white wine

Grape Variety: 100% Palomino Fino

ANALYTICAL DATA

ABV: 12.5% vol.

Residual Sugar: < 2 g/L

pH: 3.2 +/- 0.1

Total Sulphites: < 100 mg/L

Allergens: Contains Sulphites

THE VINEYARD

Harvest: 21st August 2024

Vineyard: Selected old vines from Viña Echevarría, located in Haza de los Siglos, Pago Burujena.

Soil: Superior quality albariza, providing the characteristic sapidity and structure of barajuela soils.

Average Vine Age: 58 years.

VINIFICATION

Extraction: Gentle pressing of destemmed grapes at the Gibalbín winery to obtain exclusively the mosto yema (the first press fraction).

Fermentation: A revival of the traditional method—spontaneous fermentation in oak butts previously seasoned with Manzanilla, integrating the nuances of the seasoned wood from the very beginning.

MATURATION & REFINEMENT

Ageing: Following fermentation and racking, the wine remains in the same butts (kept fully topped up) for 11 months, gaining complexity and volume.

Biological Finishing: The process concludes at the El Potro winery (Sanlúcar de Barrameda). The strategic transfer to this coastal area encourages the spontaneous growth of the flor yeast. This incipient biological ageing gives the wine its distinctive saline profile, finesse, and elegance prior to final bottling.



BARBADILLO

DESDE 1821