RELIQUIA

De Barbadillo

Wine can be a synthesis of some essential elements, one of which is time: More time, more history , greater quality.
Some wines transcend the natural age of man. These Sherries have undergone century long ageing in Barbadillo's old cellars, or 'bodegas', in silence, almost forgotten, and have evolved in to these vinous jewels, the Reliquias.

This wine originates from the 1850s when Barbadillo bought a number of old wines from Don Manuel Argüeso, paying 14,000 pesos per butt at a time when a butt of Manzanilla cost just 1,200 pesos.

The difference in price highlights the age and value of the treasure held within. The casks contained wine from the 'Sacristies' of the region's most prestigious wineries and it was with these aged wines that the first Palo Cortado solera was set up in Barbadillo, in their own 'Sacristia' cellar in the Palace of la Cilla.

The casks that were destined to become 'Reliquia' Palo Cortado were originally set apart by having the word 'No' written on them (meaning "Don't touch" !) to allow them to age in isolation due to their exceptional quality and ageing potential. They are now the last stage in a very slow moving eight tier Palo Cortado solera system.

Mahogany in colour with bright glints of old gold. Complex powerful aroma of antique oak, nuts, dried orange peel and other dried fruits. Incredibly full powerful flavour; Broad, complex and very long on the palate, where new aromas seem to reveal themselves over time..

A contemplation wine.

TECHNICAL CHARACTERISTICS
Alcohol content: 22,0 % vol.
Total acidity: 11,6 g/L
Residual sugar: 6,1 g/L

RP 100

BARBADILLO
DESDE 1821