



sábalo



'Sábalo' is made 100% from organic Palomino grape. It was crafted by Barbadillo's winemaker Montse Molina whose many years of experience working with the Palomino grape have ensured the optimum quality of this wine.

The terroir influence here is considerable as all the grapes are grown on the famous chalky 'Albariza' soil of the region. The wine's great finesse and delicate flavours are a reflection of both this soil and the vineyards' proximity to the sea and the River Guadalquivir.

The grapes come exclusively from two certified organic vineyards and were the first in the region to convert to organic production. The first is near Sanlúcar with 35 year old vines and has been certified organic since 2003.

The second vineyard is on the crest of a hill overlooking the Guadalquivir wetlands towards Sanlúcar and Trebujena. The vineyard is 25 years old and has been certified organic since 2008. With grapes from these two vineyards we have blended the influence of the sea with that of the river.

BASIC DATA

Category: Organic wine

Area or designation of origin: Vino de la Tierra de Cádiz

Type of wine: Dry young white wine

Grape varieties: 100% Organic Palomino

Harvest: 2020

ANALYTICAL DATA:

Alcohol content: 13.0 % vol.

Total acidity: 4.5 g/L

pH: 3.30

Residual sugar: < 2 g/L

TOTAL SO₂: <60 g/L

Allergens: Sulphites

VINEYARD DATA

Hectares: 15 Ha

Average age of vines: 30 years

Fully certified organic by CAAE.

Yield: 6,500 Kg/Ha

Specific type of soil: Albariza (Tosca Cerrada) in both vineyards. (lime rich, chalky soil)

Pruning: One vineyard is pruned using the Double Cordon method whilst the other uses the traditional 'vara y pulgar' method.

Harvest date: Midway through August

Harvest method: Hand picked

VINIFICATION

The grapes from each vineyard have been pressed and fermented separately. Maceration prior to fermentation.

Fermentation in water cooled stainless steel tanks of small capacity.

Fermentation temperature: 17°C.

Yeast: Indigenous and selected by the winery. Ageing on lees for 4 months.

Bottled: March 2021.

TASTING NOTES

Pale straw in colour with clean subtle aromas suggesting mature apples. On tasting, it is surprisingly full and silky with an ethereal sweetness despite being a dry wine. On the palate one senses soft mineral notes reflecting the chalky terroir origins.

FORMAT

Bottles of 75cl in cases of 6 bot.



BARBADILLO

DESDE 1821