sábalo

Barbadillo is a family winery with 200 years of history in Sanlúcar de Barrameda (Cádiz) and with a lot of involvement with the environment. This includes the "Cielo, Tierra y Mar" organic wine collection which aims to offer a range of exquisite wines that at the same time contribute to spreading the word to preserve the local environment.

SÁBALO, the Spanish name for shad, to pay homage to this humble fish that used to swim in generous shoals up the Guadalquivir River (and up the Guadalete, twenty kilometres along the coast). Today the shad has practically disappeared, along this coast because river dams prevent its annual migration upstream to spawn.

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: 2023

ANALYTICAL DATA:
Alcohol content: 13.5 % vol.
pH: 3.20 +/- 0.1
Residual sugar: < 2 g/L
Total SO_2: < 100 mg/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
Vineyard: the grapes come from three organic vineyards that are meticulously cared in the historic vineyards of Balbaína and Burujena.
Fermentation in water cooled stainless steel tanks of small capacity.
Fermentation temperature: 17ºC.
Yeast: Indigenous and selected by the winery. Ageing on lees for 4 months.
Bottled: June 2024

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