



MIRABRÁS

Ás de Mirabrás' is a white wine resulting from a two year project that sought to identify and select old Palomino vines set on Albariza soils that Barbadillo has traditionally used over the years. The vines were selected for the quality and typicity that only old vines could achieve for the Palomino grape. The selection of the plots has depended also on the quality of the soils, and those selected are situated in the highest quality 'pagos': Cerro pelado, Macharnudo Bajo and Maritata.

The must has been fermented in stainless steel tanks, where it also rests after the harvest to clarify naturally. After a short time it is bottled.

The result obtained in this vintage is a wine that, despite its youth, is well structured, with fresh, delicious complex and evocative aromas, reflecting its Andalusian origins of sun, chalky soils and the old vines near the sea.

BASIC DATA:

Area or Designation of Origin: Vino de la Tierra de Cádiz

Type of wine: Young White Wine

Grape varieties: 100% Palomino

Vintage: 2024

TECHNICAL CHARACTERISTICS

Alcoholic Content: 12.5 % vol

Total Acidity (as tartaric acid): 4.5 ± 0.50 g/l

Volatile Acidity (as acetic acid): 0.15 ± 0.10 g/l

Residual sugar < 2 g/L

Total SO₂: < 100 mg/L

pH: 3.2 +/- 0.1

Allergens: Sulfites

VINEYARD

Cerro pelado, Macharnudo Bajo and Maritata.

PRODUCTION

14400 bottles

FORMAT

Bottles with a capacity of 75cl in boxes of 6 bot.



BARBADILLO

DESDE 1821