



MANZANILLA

# Solear

## BARBADILLO

DESDE 1821

Solear was created in 1938, a result of Manuel Barbadillo's obsession to make a well aged Manzanilla of great finesse. 2021 is Barbadillo's bicentenary year and for that reason we wanted to re-create the original appearance with which Solear was launched. So this special edition is with the old look but with the same Manzanilla Solear as always.

#### BASIC DATA

Area of Designation of Origin: D.O. Manzanilla de Sanlúcar de Barrameda  
Type of wine: Manzanilla  
Grape variety: Palomino Fina 100%

#### TECHNICAL CHARACTERISTICS

Alcohol Content: 15.0 % vol.  
Total acidity:  $3.5 \pm 0.5$  g/l tartaric acid  
pH:  $3.2 \pm 0.1$   
Residual sugar: "Trace levels only"  
Sulphurous total: Less than 50 mg/l  
Allergens: Sulphites

#### PRODUCTION AND AGEING

Type of ageing: Biological  
System: Criaderas y Solera (A dynamic system allowing the traditional blending of new wine with older wines)  
Ageing period: 6 years  
Location of cellars: Sanlúcar de Barrameda

#### TASTING NOTE

**APPEARANCE:** Beautifully clean, brilliant and intense. Pale yellow colour with attractive glints in the light.  
**NOSE** Appealing and honest on the nose, with intensity and finesse originating from the prolonged contact with the flor. Delicate hints of salty air and camomile.  
**PALATE:** Extraordinarily dry on the palate but then smooth and harmonious on the finish. Subtle, slightly, salty and with a persistent and pleasing flavour.

