PATINEGRO

This wine is named after the Kentish plover (Charadrius alexandrinus), 'Patinegro' in Spanish. It is a fidgety and flighty little bird which loves the dunes of Cadiz and can fly several thousand miles to nest there.

The Kentish plover is threatened by human activity and by their pets who disturb the nesting sites.

BASIC DATA
Category: Organic Wine
Area of designation of origin: Vino de la Tierra de Cádiz
Type of wine: Dry white wine
Grape varieties: 100% Organic Palomino
Vintage: 2020

ANALYTICAL DATA:
Alcohol content: 13.0 % vol
Total acidity: 4.5 g/L
PH: 3.3 +/- 0.1
Residual sugar: < 2 g/L
Total SO2: <50 mg/L
Allergens: Sulphites

VINEYARD DATA
Vineyard: The grapes come from only two albariza soil vineyards, which have been certified organic for over 15 years. With the grapes from each of these vineyards we blend the influence of the sea air with that of the river Guadalquivir delta.
Hectares: 15 Ha
Average age of vines: 30 years old
Yield: 6500 kg/Ha
Specific type of soil: Chalky 'albariza' in both vineyards
Pruning: One vineyard is pruned using the double cordon method and the other uses the tradicional "vara y pulgar" method.
Harvest date: At the end of august
Harvest method: hand picked.

VINIFICATION
Vineyard: the grapes come from three organic vineyards that are meticulously cared in the historic vineyards of Balbaína, Añina 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: January 2022.

AGEING
After ageing on lees for 4 months, it is aged for 12 months in oak casks that previously held Manzanilla. This wine has not been clarified, and only lightly filtered.

PRODUCTION: 5.200 bottles

TASTING NOTES:
Aspect: Clear pale gold.
Aroma: Complex mineral notes with subtle aromas indicating the cask ageing.
Palate: Dry, long and smooth on the palate with a soft texture and slightly salty note.

FORMAT
75cl bottles in cases of 6

BARBADILLO
DESDE 1821