Barbadillo Sky, Sea and Land 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: 2022

ANALYTICAL DATA:
Alcohol content: 11,5 ± 0,5 vol
Total acidity: 4,5 ± 0,50 g/L
Volatile Acidity: 0.10 ± 0.10 g/l
PH: 3,15 ± 0,10
Residual sugar: < 4 g/L
Total SO2: 90 ± 10 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
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: Wild fermentation at 17ºC
Yeast: Indigenous
Bottled: March 2023

AGEING:
After ageing on less for 4 months, it is aged for 10 months in oak casks that previusly held manzanilla. This wine has not been clarified, and only lightly filtered.

PRODUCTION: xxxxx 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