



## CASTILLO DE SAN DIEGO BY CARMEN LAFFÓN

### 200 Years Special Edition

1883 is the year in which the name 'Blanco del Castillo' appears in our records for the first time, for the white wine which was made each vintage.

In 1975, we bottled it under the brand 'Castillo de San Diego'

In 2021 on the occasion of Bodegas Barbadillo's bicentennial year, the artist Carmen Laffón has dressed this iconic wine with one of her paintings, created in her house in La Jara in front of the Coto Doñana; one of her favorite places to paint

### BASIC DATA

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

Type of Wine: Young White wine

Grape Varieties: Palomino Fina 100%

Vintage: 2020

### TECHNICAL CHARACTERISTICS

Alcohol Content: 12.0% vol.

Total Acidity: 3.5 g/L

PH: 3.20

Residual Sugar: < 2g/L

Sulphurous Total: <100 mg/L

Allergens: Sulfites

### VINEYARD AND HARVEST

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior

Number of Hectares: 500 Hectares

Vineyard Age: 20 years

Yield: 9500 kilograms per hectare

Specific Type of Soil: Albariza

Pruning: Double cordon

Specific Microclimate: Vineyards situated inland on a site that allows the grapes to ripen well

Harvest Date: midway through August

Harvest Style: Manual and machine harvest

Duration: 17 days

### VINIFICATION

Tanks: Stainless steel with capacity of 400.000 litres

Temperature: Controlled at 15°C

Time: 10 Days

Yeast: Indigenous and selected by the winery

Type of Must: Free-run must

Bottling: Beginning of November 2018

### TASTING NOTES

Appearance: Pale yellow with green lights that indicates its Young age

Nose: Tasty aroma of White meat fruit such as pear. Fresh and citrics notes.

Taste: Soft entrance, tasty and elegant, characteristic from Palomino grape.

### MATCHING AND SERVING SUGGESTION

Whit its pale yellow color and its young, fragrant and fruity aromas, this extraordinary wine is the perfect accompaniment to tapas, appetizers and a range of starters such as Spanish cured ham, mild cheese and nuts. Its unique flavor perfectly complements fish and seafood, smoked foods, salads, rice and vegetables. Serve cold at a temperature of between 6° and 8°C in a white wine glass.

### FORMAT

Bottles of 75 cl. in a custom case

