



S. ROBERTO

AMONTILLADO

single cask wine 2/2

Three Sherries from three casks, each one a different sherry: Two Amontillados and one Palo Cortado from the San Roberto bodega.

These are single cask once only bottlings referred to as 'Bota Única' in Spanish, (single butt), so they will be left empty when the contents are bottled. These have been stand alone casks for more time than Barbadillo has records on them.

San Roberto is an old bodega in Barbadillo's premises in the centre of Sanlúcar, not far from the magnificent cathedral bodega 'La Arboledilla', but tucked away and out of sight from the regular visitors, and even from those of us who work in the winery. San Roberto holds the fifth 'criadera' of Solear, about 800 butts worth, a maturing stage in the Solear solera system that carries on through La Arboledilla before reaching maturity for bottling. The three butts in question were left detached from the rest of the solera for some reason many years ago and have until recently gone unnoticed.

With the company's bicentennial this year, it was a good moment to discover these liquid jewels and our thanks must go to our predecessors who at some point decided to keep these butts untouched. They may have done so thinking of a time like this, but we can never be sure.

We have kept back a few other old casks in San Roberto for another day, maybe for the next generation.

BASIC DATA

Designation of Origin: D.O. Jerez-Xérès-Sherry

Type of wine: Amontillado

Grape Variety: 100% Palomino Fina

ANÁLITICAL DATA

Alcohol content: 19,5%

Total acidity: 8,2 g/L

pH: 3,0

Residual sugar: 1,3 g/L

PRODUCTION AND AGEING

Type of ageing: Biological and oxidative

System: Criaderas and Solera at the beginning, after this, a long static ageing in the final phase

Ageing period: more than 30 years

Type of cask: Cask made from American oak.

Ageing cellar: San Roberto

UNITS: 900 bottles of 37,5 cl.



BARBADILLO

DESDE 1821