



Manzanilla



BASIC DATA

Designation of Origin: Manzanilla – Sanlúcar de Barrameda
Type of wine: Manzanilla
Grape varieties: 100% Palomino Fina

TECHNICAL CHARACTERISTICS

Alcohol content: 15.0 % vol.
Total acidity: 4.0 ± 0.5 g/l tartaric acid
pH: 3.1 ± 0.1
Residual sugar: < 2 g/l
Sulphurous total: 50 - 100 mg/l
Allergens: Sulphites

VINEYARDS AND HARVEST

Vineyard: Gibalbin and Santa Lucía vineyards in Jerez Superior
Number of hectares: 400 hectares
Vineyard age: over 30 years old
Yield: 9.500 kg/hectare
Soil type: Albariza (white chalk and limestone)
Pruning: Single cordon
Specific microclimate: Vineyards located in land, thus facilitating the proper ripening of the grapes
Harvest style: Manual in bulk
Start date: Usually midway through August
Duration: 17 days

VINIFICATION

Tanks: Stainless steel with a capacity of 400,000 litres
Temperature: 22°
Time: 10 days
Yeast: Indigenous and selected by the winery

PRODUCTION AND AGEING

Type of ageing: Biological
System: Criaderas & Solera (A dynamic system allowing the traditional blending of new wine with older wines)
Ageing period: 4 years under a layer of flor
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: La Nueva, Angioletti, Toro and Pastora
Total casks: 7000
Type of cask: Typical Jerez bota made from American oak
Production process: Once the fermentation has finished, the most delicate of the wines are chosen and are fortified with a wine-based distilled spirit to bring the alcohol content up to 15% vol. The result is known as sobretablas. This wine is aged in Jerez 500 liter botas where it develops a veil on the surface called flor. Over time, the flor, formed by yeast of the Saccharo-mycetes Cerevisiae genus, transforms the sobretablas into Manzanilla Sherry. The ageing system is characterised by the careful extraction of wine and the consequent topping up of the various casks in the individual wine cellars, traditionally known as the sacas and rocios.

TASTING NOTES

APPEARANCE: Pale straw yellow
NOSE: Classic manzanilla: olives, nuts, fresh dough and coastal aromas.
PALATE: Pleasant and sharp on the palate, good acidity, full bodied with a lingering finish.

PAIRING AND SERVING SUGGESTION

Its pale-yellow colour and fragrant aroma make it the ideal accompaniment to tapas, appetizers or a range of starters that include Spanish cured ham, asparagus, chilled or hot soups, seafood and salmon. Its unique flavour is perfectly suited to nuts, cod soufflé, melon served with Spanish cured ham and mild cheeses. For something innovative and surprising, try it with Japanese food such as sushi or exotic spicy dishes: its low acidity and saline nuances make it a wine that neutralises the palate, taming the fragrant aftertaste of these dishes.

For optimal enjoyment of its special characteristics, consume within nine months (maximum a year) of being bottled. Serve well chilled at a recommended temperature of 6° to 8° C. If being served as an aperitif, half fill a tall, thin sherry glass in order to appreciate the delicate aromas; if drinking with food, serve in a white wine glass.

FORMAT

37.5 cl. bottles in boxes of 12.
75 cl. bottles in boxes of 12.



BARRADILLO

DESDE 1821