



MANZANILLA **ÁS** de MIR ABR ÁS - SUMATORIO

Young Manzanilla 'En Rama', produced from 'static ageing' (i.e non solera). The veil of flor has had a light influence, providing aromatic complexity and a crispness, but without reaching a level of influence one would get with a solera system. It is a Manzanilla in one way but is also a white wine.

Reviewed by Luis Gutierrez, The Wine Advocate (8th Sep 2022) 94 POINTS. "There is a new project that is the blend of five butts, the 2020 Manzanilla ÁS de Mirabrás Sumatorio, where the vintage is not certified by the Consejo Regulador, but the following vintages will be (the barrels are already sealed). It's a single-harvest Manzanilla with the base wine being ÁS, part of it bottled as a white wine and the other part destined for Manzanilla. This matured in cask with flor for 30 months. It's a bit cloudy, as it's bottled unfiltered, unfined and without stabilization. It has a strong herbal and citrus aroma and a citrus and saline palate, and it has freshness and drinkability. I think there is a new tendency to produce fresher and younger wines that offer drinkability. Within that style, this is superb. Bravo! 2,000 bottles."

BASIC DETAILS

Wine type: Manzanilla

Denomination of Origin: Manzanilla-Sanlúcar de Barrameda

Grape variety: Palomino Fino

Bottled using an unfiltered process 'en rama'.

Vintage: 2020

ANALYTICAL CHARACTERISTICS

Alcohol content: 15.0 % vol

Total acidity: 4.4 +/- 0.5 g/L

pH: 3.3 +/- 0.1

Azúcar residual < 2 g/L

Residual sulphur: < 100 mg/L

Allergens: Sulphites



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