



BARBADILLO BLANCO DE ALBARIZA

Our legendary wine returns with fresh hints of pleasure

Generations of wine-lovers have basked in their memories of sun, sea and white-washed towns as they drink a glass of their favourite wine. Barbadillo has always brought a taste of its iconic scenery and joyous nature to the table, open to all and unique in style.

Today, its pleasant personality returns with even more authenticity. While ensuring that this wine remains a universal choice for all, we have strengthened its connections with its origins: the extraordinary chalky hillsides, the smooth white slopes that are so characteristic of - and unique to - the Jerez region. This is the home of the Palomino Fino grape variety, so well adapted to the light of Baja Andalusia, the Atlantic air, and the midday heat that can only be relieved by the ocean breeze with its subtle refreshing aromas.

Smooth, full-bodied and versatile. Elegant with a unique and attractive hint of salinity. This is the new Barbadillo Blanco de Albariza, the wine you have always enjoyed, but now with added finesse and a livelier, more transparent quality. We firmly believe that this wine marks a new level of authenticity never before achieved. It takes us back to that inimitable, vibrant and pure flavour. Our legendary wine returns with fresh hints of pleasure.

BASIC DATA

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

Type of Wine: Young White wine

Grape Varieties: Palomino 100%

Vintage: 2022

TECHNICAL CHARACTERISTICS

Alcohol Content: 11,5% vol.

Total Acidity: 4,6 g/L

PH: 3,18

Total SO₂: <100 mg/L

Residual Sugar: < 2g/L

Allergens: Sulphites

VINEYARD AND HARVEST

Vineyard: Jerez Superior

Vineyard Age: 20 years

Yield: 9500 kilograms per hectare

Specific Type of Soil: Albariza (high chalk content)

Harvest Date: August

Duration: 17 days

VINIFICATION

Tanks: Stainless steel

Temperature: Controlled at 17°C

Time: 10 Days

Yeast: Indigenous and selected by the winery

Type of Must: Free-run must

First bottling: November 2022

TASTING NOTES

Appearance: Pale straw

Nose: Delicate with hint of white flowers

Taste: Crisp, delicate, smooth and dry with hint of apple and pear

MATCHING AND SERVING SUGGESTION

Its smooth dry style makes it the perfect accompaniment to tapas, aperitifs and a range of starters such as Spanish cured ham, mild cheese and nuts. Its unique flavour perfectly complements fish and shellfish, smoked foods and salads. Serve chilled at a temperature of between 6° and 8°C in a white wine glass.

FORMAT

Bottles with a capacity of:

18.7 cl. in boxes of 24 bot.

37.5 cl. in boxes of 12 bot.

75 cl in boxes of 12 bot.

150 cl in boxes of 4 bot.



BARBADILLO

DESDE 1821