



BLANCO DE ALBARIZA

Pioneer of the white wines of southern Spain

Generations of consumers have enjoyed memories of sun, sea, and white villages while sipping on a glass of their favourite wine.

Today, all that amiable personality continues maintaining its vocation as a universally enjoyable wine. We have preserved the connection with its origin: the extraordinary white soil so distinctive and unique to southern Spain.

Smooth, complete, versatile, and elegant, with that unique and attractive hint of salinity. This is the new Barbadillo Blanco, now refined with a finesse and a livelier character,

BASIC DATA

Type of Wine: Young White wine

Vintage year: 2024

TECHNICAL CHARACTERISTICS

Alcohol Content: 12,0 %vol

Total Acidity: 4,2 g/L

PH: 3,3

Sugar: <2 g/L

Total SO₂: <100 mg/L

68 kcal/100 mL

285 kcal/100

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: December 2024

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.

FORMAT

Bottles with a capacity of:

75 cl in boxes of 6 or 12.



BARBADILLO

DESDE 1821