



BARBADILLO SEMIDULCE

Barbadillo is a family business founded two hundred years ago. Since 1821, we have been developing our wines where the Guadalquivir river meets the Atlantic Ocean. We cultivate our vines in the chalky white soils of the Marco de Jerez sherry region, producing the full range of wines that hail from the area. The wine in your hands was formerly known as Maestrante Semidulce.

BASIC DATA

Type of wine: Young white

Vintage year: 2023

TECHNICAL CHARACTERISTICS

Alcohol Content: 11,5 % Vol

Total acidity: $4,5 \pm 0,50$ g/l tartaric acid

Volatile Acidity: 0.10 ± 0.10 g/l

pH: $3,20 \pm 0,10$

Residual sugar: 22 g/L

Sulphurous total: 90 ± 10 mg/l

Allergens: Sulfite

75 Kcal/100 mL

313 kJ/100 mL

TASTING NOTES

Appearance: A clean, bright wine that is pale yellow in colour with subtle green highlights, deepening to reveal golden yellow hues depending upon the distinct vintage.

Nose: Natural and clean on the nose with delicate aromas of white flowers and young fruit.

Palate: Reveals its origins on the palate with a hint of sweetness reminiscent of the grapes from which it was made. Good acidity and harmony and a pleasant finish result in an easy drinking wine.

SERVING SUGGESTIONS

With its pale yellow colour and its young, fragrant and fruity aroma, this extraordinary wine is the perfect accompaniment to tapas, appetizers and a range of starters such as Spanish cured ham, mild cheeses and dried fruits. Its unique flavour perfectly complements fish and seafood, smoked foods, salads, rice and vegetables. Serve cold at a temperature of between 6° and 8° in a white wine glass.

FORMAT

Available in bottles with a capacity of 75 cl.
offered in boxes of 6.



BARBADILLO

DESDE 1821