



## *tamarix*

Takes its name from a plant that shares the values of sustainability and adaptation to the environment without damaging it, which are values we work for every day in the production of our wines and vinegars.

The plant fixes dunes and helps to stabilise sandy soils. It grows happily along the coast of Cadiz, in an environment that is both saline and humid, close to the sea, thanks to its salt-resistant properties.

Cyanotype is the technique we have used to create the label. Taking as a reference the work of Anna Atkins, who was a botanist and considered the first woman photographer to apply this very early technique in one of her projects.

### **BASIC DATA**

ORANGE WINE

Category: Organic wine

Type of wine: Dry young white wine with maceration

Grape varieties: 100% Moscatel ecologic

### **ANALYTICAL DATA**

Alcohol content: 11,50% vol.

pH: 3.3

Residual sugar: < 2 g/l

TOTAL SO<sub>2</sub>: 110 mg/l

Allergens: Sulphites

### **VINEYARD DATA**

Hectares: 1 Ha

Average age of vines: 30 years Fully certified organic by CAAE. Yield: 6,500 Kg/Ha

Specific type of soil: Albariza (Tosca Cerrada). (lime rich, chalky soil)

Pago Macharnudo.

Harvest date: Midway through August

Harvest method: Hand picked

### **VINIFICATION**

4 weeks maceration with the skins at a controlled temperature  
soft pressing and end of fermentation in stainless steel tanks

Fermentation temperature: 17°C.

Yeast: Indigenous.

The bottling has been done only with a light filtering, so it can present natural decantations

Number of Bottles: 2.100

### **TASTING NOTES**

Pale straw in colour with clean subtle aromas suggesting mature apples. On tasting, it is surprisingly full and silky with an ethereal sweetness despite being a dry wine. On the palate one senses soft mineral notes reflecting the chalky terroir origins.

### **FORMAT**

Bottles of 75cl in cases of 6 bot.



**BARBADILLO**

DESDE 1821