



tamarix



CIELO, MAR Y TIERRA (SKY, SEA AND EARTH) is the name of our collection of organic wines. We have emphasised the key elements of our territory, not only because of our strong connection to each and the fact that they give our wines their unique character and distinctiveness; they are also the key to understanding the wines and we want each variety to contribute to highlighting the privileged environment we enjoy here, and the commitment required to conserve and protect nature.

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: 11,5% vol.

pH: 3.3

Residual sugar: < 2 g/l

TOTAL SO₂: 100 mg/l

Allergens: Sulphites

VINEYARD DATA

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)

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: 17oC.

Yeast: Indigenous.

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

PRODUCTION: 3.000 bottles.

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