BARBADILLO TINTO DE CÁDIZ

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 to produce the full range of wines from the area. The wine in your hands is a red wine from the lands of Cadiz.



BASIC DATA

Type of wine: Young red
Grape varieties: Syrah, Merlot, Cabernet Sauvignon y Tintilla de Rota.
Vintage year: 2025

TECHNICAL CHARACTERISTICS

Alcohol Content: 13.5 % vol.
Total acidity: 5.5 ± 0.5 g/L tartaric acid
pH: 3.50 +/- 0.1
Residual Sugar: < 4 g/L
Sulphurous total: < 150 mg/L
Alérgenos: Sulphites

VINEYARDS AND HARVEST

Palomino vineyard: Gibalbín in Jerez Superior
Number of hectares: 80 Hectares
Vineyard age: 19 years old
Yield: Syrah, Merlot, Cabernet Sauvignom 5-8000 kg/ha.
Tintilla de Rota: 3-4000 kg/Ha
Specific soil type: A white, chalky soil known as Albariza.
Pruning: Double cordon
Specific microclimate: vineyards situated inland on gentle mountain slopes, favouring the optimum ripening of the grapes.
Harvest style: Grapes are harvested mechanically at night and placed in trailers with a capacity of 5.000 Kgs
Start date: Usually halfway through August.
Duration: Approximately 30 days

VINIFICATION

Type of Fermentation: Traditional.
Tanks: Stainless steel with a capacity of 35.000 litres
Temperature: 24º - 26º C
Time: 7 days
Yeast: Carefully selected for each individual variety

MALOLACTIC FERMENTATION:
Tanks: Stainless steel
Temperature: 18º - 20º C
Time: 20 days
Bacteria: Selected using specific criteria to suit variety

TASTING NOTES

APPEARANCE: Dark red colour with a clean and brilliant aspect.
NOSE: Freshness on the nose revealing red fruits, pepper and a touch of liquorice.
PALATE: Soft fruitiness, smooth tannis and an agreeable mouthfell. Persistent finish and pleasant aftertaste.

SERVING SUGGESTIONS

With its fruity aromas and wonderfully intense colour, this wine is the perfect accompaniment to tapas and appetizers such as Iberian ham, cheese, nuts, olives, caviar canapés, salmon, sautéed piquillo peppers and leek or spring-onion vol-au-vonts. Its pleasant yet intense flavour stands up well to dishes such as char-grilled meats, beef stews, chicken curry, sautéed vegetables with meat or prawns, rice dishes with vegetables, pork tenderloin and baked potatoes filled with foie gras or meat.
It is also the perfect way to finish a meal when served alongside strong cheeses or even fruit, especially pear, poached in the very same wine. Try with baked apples flambéed with sugar.
Serve at the recommended temperature of 15º C.

FORMAT

75cl. bottles in boxes of 6.

BARBADILLO
DESDE 1821