



## ALBA BALBAÍNA

Balbaina is one of the historic vineyard zones in the heart of the Sherry district. Barbadillo is historically linked to this area with its white soils, bright sunlight and bathed by the sea air.

### BASIC DATA

Area or Designation of Origin: Vino de la tierra de Cádiz

Type of Wine: Young White wine

Grape Varieties: Palomino 100%

### TECHNICAL CHARACTERISTICS

Alcohol Content: 12.5% vol.

Total Acidity: 4.0 g/L  $\pm$  0.5

PH: 3.2  $\pm$  0.1

Total SO<sub>2</sub>: <100 mg/L

Allergens: Sulphites

### VINEYARD AND HARVEST

Vineyard: La Cruz del Husillo. Pago Alba Balbaína en Jerez Superior

Vineyard Age: 20 years

Specific Type of Soil: Albariza (high chalk content)

Harvest Date: August

Duration: 17 days

### VINIFICATION

Tanks: Stainless steel

Temperature: Controlled at 16°C

Time: 10 Days

Yeast: Indigenous and selected by the winery

Type of Must: Free-run must

First bottling: June 2024

### TASTING NOTES

Appearance: Pale straw

Nose: Delicate with hint of white flowers and spiced aroma.

Taste: Delicate, smooth and flavourful.

### 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 in a white wine glass.

### FORMAT

Bot 75cl in boxes of 6 bot.



# BARBADILLO

DESDE 1821