



## SALICORNIA

Barbadillo is a family winery with 200 years of history in Sanlúcar de Barrameda (Cádiz) and with a lot of involvement with the environment. This includes the "Cielo, Tierra y Mar" organic wine collection which aims to offer a range of exquisite wines that at the same time contribute to spreading the word to preserve the local environment.

### MANZANILLA EN RAMA SALICORNIA

Salicornia is the name chosen for our Manzanilla. This is both the Spanish and Latin name for Samphire, a saline plant strongly linked to the marshes and the coast of Cadiz.

Samphire is a wild, halophytic plant that grows in the salt marshes. It has a slightly bitter and salty taste. It has always been famous among sailors, who carried it with them to combat illnesses during long voyages. Now it is an increasingly popular ingredient in kitchens in all regions and captivates chefs in top restaurants.

### BASIC DATA

**Category:** Organic Wine

**Area of designation of origin:** Manzanilla de Sanlúcar de Barrameda

**Type of wine:** Dry white fortified wine

**Grape varieties:** 100% Organic Palomino

**Vintage:** 2023

### ANALYTICAL DATA:

**Alcohol content:** 15 % vol +/- 0,0

**Total acidity:** 5.0 g/L +/- 0,5

**PH:** 3.2 +/- 0,1

**Residual sugar:** < 2 g/L

**Total SO<sub>2</sub>:** < 10 mg/L

**Allergens:** Sulphites

### VINEYARD DATA

**Vineyard:** The grapes come from only two albariza soil vineyards, which have been certified organic for over 15 years. With the grapes from each of these vineyards we blend the influence of the sea air with that of the river Guadalquivir delta.

**Hectares:** 15 Ha

**Average age of vines:** 30 years old

**Yield:** 6500 kg/Ha

**Specific type of soil:** Chalky 'albariza' in both vineyards

**Pruning:** One vineyard is pruned using the double cordon method and the other uses the traditional "vara y pulgar" method.

**Harvest date:** At the end of august.

**Harvest method:** Hand picked.

### VINIFICATION

The grapes from each vineyard have been pressed and fermented separately. Fermentation in water cooled stainless steel tanks of small capacity.

**Alcoholic fermentation:** Temperature controlled in small capacity stainless steel.

**Yeast:** Spontaneous fermentation with yeasts originating from the vineyard.

**Bottling:** The 'first saca' (bottling) was in September 2023. 2 annual sacas.

### AGEING

Biological ageing with solera started in 2020 in the Arboledilla Winery, facing the west wind from the Atlantic.

**AVERAGE AGE:** 3 years.

### FORMAT

75cl bottles in cases of 6

