



Manzanilla en rama

Manzanilla Solear Winter Bottling year 2023 - Centennial Edition.

The history of the Seasonal Bottling (Saca) dates back to the spring of 1999 when Barbadillo introduced the first edition of Manzanilla Pasada En Rama Seasonal Bottling to the market. This innovative proposal was based on the idea of bringing Manzanilla from the cask to the bottle without any treatment that could alter its authenticity. Since then, the Seasonal Release has become a symbol of biological aging and a reference in the world of wine. This manzanilla represents the very essence of biological aging, an art that Barbadillo has perfected over the years.

To commemorate the centennial of releases of this type of manzanilla, the Winter 2023 release arrives, but it does so in a very special way. It comes in an unprecedented format for this wine, a 75cl bottle, accompanied by a selection of 5 special releases of other "en rama" manzanillas (unfiltered) from the house. It is a tribute to the history and passion that the winery puts into each bottle.

Discovering Manzanilla Solear Pasada En Rama Seasonal Bottling is immersing oneself in the legacy of Barbadillo and experiencing the authentic flavor of Sanlúcar de Barrameda. A oenological gem for a unique experience.

Manzanilla As de Mirabrás Sumatorio - Añada 2020

Vintage manzanilla aged in La Arboledilla. For the base wine, we use a white called ÁS de Mirabrás, resulting from the micro vinification of several plots of old vines distributed in the best estates of the Marco de Jerez. This white wine was first introduced with the 2019 harvest.

Manzanilla Fina Nave Trinidad.

It has been bottled for about five years. Its solera is located in the foundational and delightful cellar of El Toro, where we assembled a selection of casks of manzanilla that served as the foundation for our work in search of the most fragrant, youthful, and daring of biological aging.

Arboledilla Levante and Poniente.

They are two manzanillas aged at opposite ends of the Cathedral cellar that gives them their name. In just over 100 meters of distance, the same second-class Manzanilla Solear acclimates, offering organoleptic differences that are difficult to explain. The exercise of comparative tasting helps understand how crucial the winery building is in the aging process of wines under the flor yeast veil.

Manzanilla Pasada Pastora.

It is the new, though not young, sister of the Manzanilla Pasada En Rama Seasonal Bottling. Pastora is Monterrat Molina's response, over a decade ago, to the need to expand the range of Manzanilla Pasada without increasing the number of bottles in the release.

Alcohol content: 15%vol
Format: 75cl Bottle



BARBADILLO
DESDE 1821