

BOTA ÚNICA

# CASTILLO

PALO CORTADO 3/3

We have located four half casks in the El Castillo cellar.

Their origin is from the "altarito" of biological aging that was stored in the current wine rack of La Cilla until it disappeared. The cellar master, Paco Vázquez, decided to leave these small casks in this cellar. The fifth cask from the altarito was a half cask with glass bottoms that was not preserved.

After being forgotten for almost a decade in the El Castillo cellar, they were tasted prior to their transfer in March 2024, once it was decided that the El Castillo cellar would change ownership and be used for another purpose.

During the tasting, it was found that each wine had developed different characteristics after a long period without being refreshed. We decided to empty the three half casks in which we saw the most defined wine profiles and give them names that reflected what we experienced in the tasting.

As a result, we are now releasing two casks of Palo Cortado and one of Amontillado, all of great quality and completely unknown to enthusiasts—until now.



#### BASIC INFORMATION

Denomination of Origin: D.O. Jerez-Xérès-Sherry  
Type of wine: Palo Cortado  
Grape variety: 100% Palomino Fino

#### ANALYTICAL CHARACTERISTICS

Alcohol content:  $21.5 \pm 0.5$  [vol%]  
Total acidity (as tartaric acid):  $5.5 \pm 0.50$  [g/l]  
Volatile acidity (as acetic acid):  $0.7 \pm 0.10$  [g/l]  
pH:  $3.3 \pm 0.10$  [pH units]  
Allergens: Sulfites

#### AGING

Type of aging: biological and oxidative  
System: static aging  
Aging time: 15 years  
Type of cask: American oak cask  
Cellar: El Castillo  
Bottling date: 05/29/2024

#### UNITS

400 bottles of 37.5 cl

