



## AMONTILLADO

~ EN RAMA ~

Mil Pesetas is one of many cellars located within a complex of buildings dating back to the 1700s in the neighborhood then known as San Blas. Barbadillo reconditioned this Mudejar style cellar and began the oxidative ageing of amontillado here in 1920.

The Barbadillo family's commitment to the complete winemaking process, from the vineyard to the bottle, may be common in most fine wine regions, but has long been a rarity in the Sherry district. The results are wines of great personality that express the origin and the dual terroir of the vineyards and the cellars where they age—wines admired for their finesse, complexity and authenticity.

This Amontillado, selected from the criaderas in Mil Pesetas, should be served lightly chilled in white wine glasses. A savoury wine with both biological and oxidative ageing, a mature amontillado is one of the most versatile wines in existence. This Amontillado harmonises with nearly all types of food and is always perfect as an aperitif.

### BASIC DATA

Area of designation of origin: D.O. Jerez-Xérez-Sherry

Type of wine: Amontillado

Grape varieties: 100% Palomino Fina

### ANALYTICAL DATA

Alcohol Content: 19,0%

### PRODUCTION AND AGEING

Type of ageing: Biological and oxidative

System: Criaderas and Solera

Location of Cellars: Sanlúcar de Barrameda

Type of cask: cask made from American oak

# BARBADILLO

DESDE 1821