



OLOROSO

~ EN RAMA ~

La Compañía is named after the Jesuit convent built on this site in 1630. The ageing cellar stands within the ‘new’ church completed in 1717, just 50 years before Carlos III expelled the Jesuits from all Spanish territories. Barbadillo purchased the church at public auction in 1942 and has used it for oxidative ageing since then.

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 oloroso, selected from the criaderas in La Compañía, should be served lightly chilled in white wine glasses. Thanks to slow oxidation during long ageing; this wine has a full, round, spicy, character that harmonises perfectly with richer foods of all kinds, like hearty stews, red meat, and cured cheese.

BASIC DATA

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

Type of wine: Oloroso

Grape varieties: 100% Palomino Fina

ANÁLYTICAL DATA

Alcohol Content: 19,0%

PRODUCTION AND AGEING

Type of ageing: Oxidative

System: Criaderas and Solera at the beginning, after this, a long static ageing in the final phase

Location of Cellars: Sanlúcar de Barrameda

Type of cask: Cask made from American oak

BARBADILLO

DESDE 1821