



PALO CORTADO

~ EN RAMA ~

La Sacristía is a small cellar within La Casa de Cilla. Built in 1782, this Andalusian style building was at once a palatial home, a warehouse, and an administrative center for the tithes paid to the Church until 1841. La Sacristía is situated next to a Moorish patio of graceful arches and columns, and holds some of the finest and rarest palo cortado in existence—much of which is over one hundred years old.

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 palo cortado, selected from the criaderas in La Sacristía, should be served lightly chilled in white wine glasses. Essentially an outstanding and ethereal oloroso, palo cortado is especially suited to long ageing allowin

BASIC DATA

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

Type of wine: Palo Cortado

Grape varieties: 100% Palomino Fina

ANÁLYTICAL DATA

Alcohol Content: 19%

PRODUCTION AND AGEING

Type of ageing: Biological and oxidative

System: Criaderas and Solera

Location of Cellars: Sanlucar de Barrameda

Type of cask: cask made from American oak

BARBADILLO

DESDE 1821