

BODEGAS BARBADILLO - SÁBALO

Jerez



APPELLATION: Vino de la Tierra de Cádiz

BLEND: Palomino Fino

WINEMAKER: Montse Molina

VINEYARD: _____

Sábalo is made from Palomino fino grapes grown in two sites on chalky albariza soils. Their ripening is moderated by the influence of the Atlantic and the River Gualdaquivir, vines are pruned in the classic Jerez vara y pulgar method. The first site, close to Sanlúcar, has 35-year-old vines and has been certified organic since 2003. The second is on the crest of a hill overlooking the Guadalquivir wetlands towards Sanlúcar and Trebujena. Vines are 25 years old and the vineyard has been certified since 2008.

VITICULTURE: _____

Viticulture is certified organic.

WINEMAKING: _____

Grapes are handpicked and cool fermented with natural yeasts in small temperature-controlled steel tanks. The wine is aged on lees for four months before bottling in January.

WEBSITE: <https://www.barbadillo.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Ripe apple aromas, full bodied and silky with a richness and mineral notes.