



VORS PRINCIPE

DE BARBADILLO
AGED 30 YEARS
AMONTILLADO



The concept of “Vinum Optimun Rare Signatum”, known as Very Old Rare Sherry in English, is to display in public a small quantity of the very oldest, most exotic sherry that rarely leaves the cellars.

They are true oenological jewels that are carefully analysed and controlled by a committee of experts before obtaining the respected V.O.R.S. certification.

As owners of one of the oldest established wineries within the V.O.R.S. framework, the Barbadillo family is proud to offer a selection of its best wines from its oldest criaderas to discerning markets.

AMONTILLADO

Grape variety: Palomino Fino cultivated in white, chalky Albariza soil.

Alcohol Content: 21.5% vol.

Colour: Mahogany.

Nose: Elegant and complex on the nose with classic aromas of dried fruit and nuts that hint at its extended biological ageing.

Palate: Dry and expressive. Pleasant palate with a lingering finish.

A distinguished Amontillado that originates from Manzanilla criaderas. It loses its covering of flor yeast during an ageing period of at least 30 years in American oak barrels following the traditional system of criaderas and soleras.

PRIZES

94 points - Robert Parker's List 2013

Master - The Drink Business Fortified Masters 2013

Bronze Medal - International Wine Challenge 2013



BARBADILLO

DESDE 1821