



*Castillo de San Diego*  
**BARBADILLO**  
EL VINO DEL MAR

**CASTILLO DE SAN DIEGO 2020**

**BASIC DATA**

Area or Designation of Origin: *Vino de la tierra de Cádiz*  
Type of Wine: Young White wine  
Grape Varieties: Palomino 100%

**TECHNICAL CHARACTERISTICS**

Alcohol Content: 12,0% vol.  
Total Acidity: 3.5 g/L  
PH: 3.25  
Residual Sugar: < 2g/L  
Total SO<sub>2</sub>: <100 mg/L  
Allergens: Sulphites

**VINEYARD AND HARVEST**

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior  
Number of Hectares: 500 Hectares  
Vineyard Age: 20 years  
Yield: 9500 kilograms per hectare  
Specific Type of Soil: Albariza (high chalk content)  
Pruning: Double cordon  
Specific Microclimate: Vineyards situated inland on a site that allows the grapes to ripen well  
Harvest Date: midway through August  
Harvest Style: Manual and machine harvest  
Duration: 17 days

**VINIFICATION**

Tanks: Stainless steel with capacity of 400.000 litres  
Temperature: Controlled at 17°C  
Time: 10 Days  
Yeast: Indigenous and selected by the winery  
Type of Must: Free-run must  
First bottling: November 2020

**TASTING NOTES**

Appearance: Pale straw  
Nose: Delicate with hint of white flowers  
Taste: Crisp, delicate, smooth and dry with hint of apple and pear

**MATCHING AND SERVING SUGGESTION**

Its smooth dry style makes it the perfect accompaniment to tapas, aperitifs and a range of starters such as Spanish cured ham, mild cheese and nuts. Its unique flavour perfectly complements fish and shellfish, smoked foods and salads. Serve chilled at a temperature of between 6° and 8°C in a white wine glass.

**FORMAT**

Bottles with a capacity of:  
18.7 cl. In boxes of 24 bot.  
37.5 cl. In boxes of 12 bot.  
75 cl. In boxes of 12 bot.  
150 cl in boxes of 4 bot.



**BARBADILLO**

DESDE 1821