



MAESTRANTE

BASIC DATA

Area or Designation of Origin: Vino de la Tierra de Cádiz
Type of wine: Young white
Grape variety: 100% Palomino Fina
Vintage year: 2019

TECHNICAL CHARACTERISTICS

Alcohol Content: 12.5% vol.
Total acidity: 4.0 g/l tartaric acid
pH: 3.24
Residual sugar: 18 g/l
Sulphurous total: less than 100 mg/l
Alergens: Sulfites

VINEYARDS AND HARVEST

Vineyards: Gibalbin and Santa Lucia vineyards in Jerez Superior
Number of hectares: 500 hectares
Vineyard age: 20 years old
Average yield: 9,500 kgs/hectare
Specific microclimate: The vineyards are located inland in a way that favours the optimum ripening of the grapes.
Harvest style: Manual in bulk.
Harvest: At the end of August.
Duration: 17 days.

VINIFICATION

Type of must: Free-run must
Tanks: Stainless steel with a capacity of 4000,000 litres
Temperature: Controlled at 17°
Time: 10 Days
Yeast: Indigenous and carefully selected by the winery.

TASTING NOTES

Appearance: A clean, bright wine that is pale yellow in colour with subtle green highlights, deepening to reveal golden yellow hues depending upon the distinct vintage.
Nose: Natural and clean on the nose with delicate aromas of white flowers and young fruit.
Palate: Reveals its origins on the palate with a hint of sweetness reminiscent of the grapes from which it was made. Good acidity and harmony and a pleasant finish result in an easy drinking wine.

SERVING SUGGESTIONS

With its pale yellow colour and its young, fragrant and fruity aroma, this extraordinary wine is the perfect accompaniment to tapas, appetizers and a range of starters such as Spanish cured ham, mild cheeses and dried fruits. Its unique flavour perfectly complements fish and seafood, smoked foods, salads, rice and vegetables. Serve cold at a temperature of between 6° and 8° in a white wine glass.

FORMAT

Available in bottles with a capacity of 75 cl.
offered in boxes of 6.



BARBADILLO

DESDE 1821