



BARBADILLO BLANCO DE BLANCOS



Nourished by the albariza soil and nurtured by the climate of southern Spain, Barbadillo Blanco de Blancos brings together the elegance of Sauvignon Blanc and the liveliness of the Verdejo variety. The addition of Muscatel affords harmony and smoothness; the result is perfect balance.

Brilliant yellow colour with aromas of fresh fruit, it is flavoursome and pleasant on the palate. With a lingering finish, this impressive wine offers an experience for each of the senses.

A WHITE AMONGST WHITES; THE FRESH ELEGANCE OF SOUTHERN SPAIN.

In a small paradise of southern Spain, Sanlúcar de Barrameda, the Barbadillo family bottled their first manzanilla in 1821. Since then, this century-old family company has continued to flourish.

After centuries of research, **Barbadillo Blanco de Blancos** has arrived, a combination of three varieties; Sauvignon Blanc, Verdejo and Muscatel. It boasts a distinctly fresher personality than other whites of southern Spain, without losing the elegance and style characteristic of wines produced from clay and limestone rich soil, such as the albariza in our vineyards.

TECHNICAL CHARACTERISTICS

Type of wine: Young white

Year: 2019

Alcohol Content: 12.5% vol.

Total acidity: 5.3 g/l

pH: 3.30

Residual sugar: < 2 g/l

Sulphurous total: < 100 mg/l

Allergens: Sulphites

VINEYARDS AND HARVEST

Vineyards: Gibalbin and Santa Lucia in Jerez Superior.

Number of hectares: Sauvignon Blanc 15 hectares; Verdejo 15 hectares; Muscatel 3 hectares.

Vineyard age: The oldest vines date back to 1998; the rest are from 1997.

Yield: Sauvignon Blanc 6,000 kg/hectare; Verdejo and Muscatel 9,500 kg/hectare.

Specific soil type: Albariza.

Pruning: Single cordon

Harvest starting dates: Sauvignon Blanc and Verdejo at the beginning of August.

Muscatel at the end of August.

Harvest details: 2019 was characterised by lower than usual rainfall, a healthy growing season and a somewhat advanced cycle. The month of July was extremely hot, which determined the start of the harvest at the beginning of August in optimum conditions.

VINIFICATION

Each of the varieties is harvested separately in the early hours of the morning to ensure the freshness of the grapes as they arrive at the winery, where they are immediately taken to press. The musts, obtained using gravity, are separated according to quality and left to settle at 12°C. Once clean, the most well-balanced musts, in terms of flavour and body, are fermented at a controlled temperature of 16°C. Specific yeasts are used to obtain maximum aromatic potential of each variety and to avoid reduction. After fermentation, all wines undergo a period of 6 to 8 weeks ageing on the lees, during which time they develop aromatic and gustatory complexity. Once achieved, meticulous blending results in the end wine ready for bottling.

TASTING NOTES

Blanco de Blancos is a blend of three white wine varieties; Sauvignon Blanc is the most prominent, a grape characterised by eternal elegance with lasting notes of fresh fruit. The wine is rounded off with small percentages of Verdejo and Muscatel, which afford fresh expression, liveliness and frankness on the palate and mouth-filling persistence.

APPEARANCE: Brilliant yellow colour with straw coloured glints.

NOSE: Discernible intensity on the nose from a combination of tropical fruit aromas such as passion fruit pineapple with hints of recently cut grass.

PALATE: Flavourful entry revealing freshness and balance. Lingering finish that reaffirms fresh sensations.

SERVING SUGGESTIONS

Ideal alongside hearty fish dishes, such oven-baked fish, fish casseroles or sea bass ceviche. Perfect with cheese, such as camembert or goats' cheese.

Service temperature: Between 8° and 10°C.

FORMAT

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



BARBADILLO

DESDE 1821

www.blancodeblancos.com