

# FEATURED PRODUCER

*Bodegas Barbadillo*



**B**odegas Barbadillo was founded in 1821 and is currently run by the seventh generation of the founding family. They own 500 hectares of vineyards and 30 wine cellars strategically placed in the best positions of the city. They are the largest producer of Manzanilla, and arguably its most important. In fact, they were the first to name one of their wines Manzanilla and sell it in bottle (as opposed to barrel).

They make a wide range of sherry, but are most famous for Solear Manzanilla. Solear is the name of their iconic solera, which is where fractional blending occurs. Barrels in a solera are grouped by age (these groups are called criaderas). Wine is bottled from the oldest criadera, which is then replenished with wine from the next oldest criadera, and so on. The youngest criadera is replenished with brand-new wine. Not only does this system replenish the nutrients needed to maintain flor

activity, but also contributes to a consistency of style year after year. The Solear solera is comprised of 12,500 casks of wine, divided into ten criaderas spanning 5 different bodegas. The wine at time of bottling has seen an average age of six or seven years – but the story continues to evolve with the other manzanillas in the range.



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[ENRAMANEWYORKCITY.COM](http://ENRAMANEWYORKCITY.COM)

## SHERRY CLUB

*Enramistas*



12.2023

	PRODUCER	LOCATION	AGING	FOOD	MUSIC	GRAPES	TEMP
<i>vino de pasto</i> STARDUST 2021	Forlong	El Puerto de Santa María	fermented and aged 1 year in old manzanilla barrels on the lees, topped up so the flor yeast isn't too strong	Smoked Razor Clam Conserva by Güeyu Mar on bread	<i>Ziggy Stardust, David Bowie</i>	organic palomino from Balbaina Baja	cold
<i>manzanilla</i> SOLEAR <i>Mor</i>	Barbadillo	Sanlúcar de Barrameda	5-6 years in solera	Garrotxa Goat's milk cheese	<i>Alegrías, Estrella Morente</i>	palomino fino	cold
<i>fino</i> FINO <i>f</i>	Bodegas Barón	Jerez de la Frontera	3-4 years in solera	your favorite white pizza	<i>Michael, Franz Ferdinand</i>	palomino fino	cold
<i>amontillado</i> AMONTILLADO <i>R</i>	Diatomists	Sanlúcar de Barrameda	7+ years in solera, partially under flor, partially aged oxidatively	add a touch of this to butternut squash soup	<i>It's Oh so Quiet, Bjork</i>	palomino fino	cold
<i>criadera</i> CRIADERA SELECTION <i>f</i>	Barbadillo	Sanlúcar de Barrameda	10+ years in solera, starts as a manzanilla, briefly under flor, pulled from a criadera in a solera of that style	lamb chops or shoulder with rosemary	<i>Aire, José Mercé</i>	palomino fino	cellar temp
<i>oloroso</i> CRIADERA SELECTION <i>Ø</i>	Barbadillo	Sanlúcar de Barrameda	10+ years in solera, selected from a criadera of wines that they usually bottle form	sip this one as an apertif with Serrano ham	<i>De Querer, Miguel Poveda</i>	palomino fino	cellar temp

## WINTER ANNIVERSARY SPRITZ

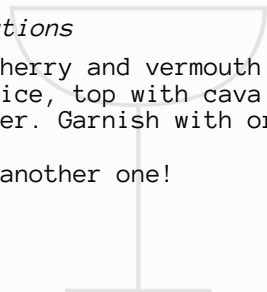
### Ingredients

- ◇ 1oz amontillado
- ◇ 1oz Cocchi Vermouth di Torino
- ◇ 2oz cava
- ◇ splash of seltzer
- ◇ orange slice

### Directions

Add sherry and vermouth over ice, top with cava and seltzer. Garnish with orange.

Make another one!



	yes	maybe	no	NOTES
STARDUST 2021				
SOLEAR				
FINO				
AMONTILLADO				
SELECTION, PC				
SELECTION, OLOROSO				