



BODEGAS BARBADILLO

SOLEAR EN RAMA, SACA DE PRIMAVERA 2022

ORIGIN -

D.O. MANAZANILLA, Sanlúcar de Barrameda

STYLE

Manzanilla En Rama (unfiltered)

AGING

Solera aged under flor for at least 8-9 years

VINIFICATION

Some of the best botas are selected from their classic 'Solear' manzanilla, narrowing the selections down to the best 10-15 barrels. Each bottling is around 2000 bottles, two times per year to showcase the different effects of flor each season, fall and spring. This selection is always unfiltered.

VINEYARD

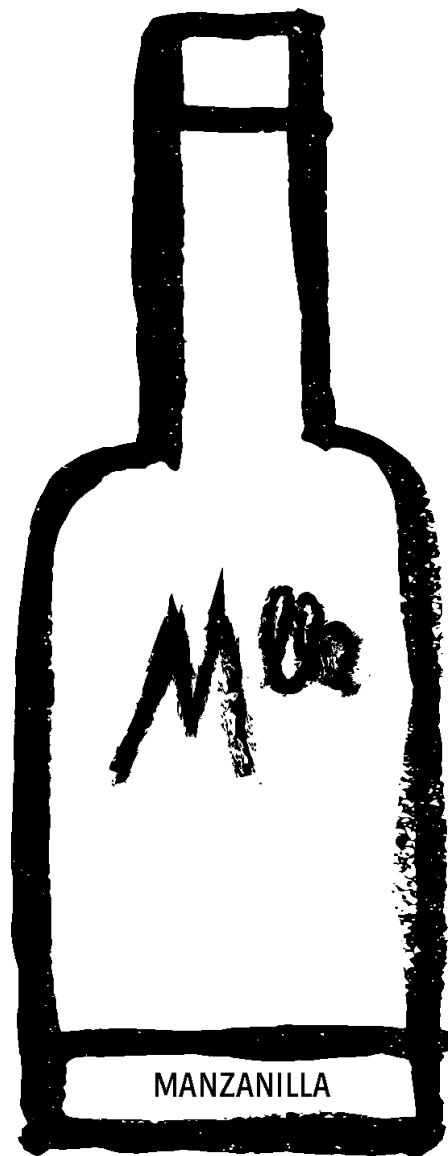
Estate vineyards

GRAPES

100% Palomino Fino

SERVING TEMP

cold



PRODUCER PROFILE-

Dating to 1821, Barbadillo is the reference house of Sanlúcar de Barrameda, where they own 500 hectares of their own vines, vinify all their own base wines, and age their sherries in a panoply of historic bodegas, most of them exposed to the fresh sea breezes wafting through the Barrio Alto. Their manzanilla 'Solear' is one of the region's truly iconic wines, but there are many delights to discover.

Solear was the first winery to bottle a wine labeled "en rama" or "unfiltered" in 1999.

The winery is one of the largest in Andalucía, and has an amazing collection of rare gems that they have the freedom with which to experiment.

Look for their vermouths, their old wines, white wines, and sparkling wines!