



## ALBA BALBAÍNA

Balbaina is one of the historic vineyard zones in the heart of the Sherry district. Barbadillo is historically linked to this area with its white soils, bright sunlight and bathed by the sea air.

### 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: 12.5% vol.  
Total Acidity: 4.0 g/L  $\pm$  0.5  
PH: 3.2  $\pm$  0.1  
Total SO<sub>2</sub>: <100 mg/L  
Allergens: Sulphites

### VINEYARD AND HARVEST

Vineyard: La Cruz del Husillo. Pago Alba Balbaína en Jerez Superior  
Vineyard Age: 20 years  
Specific Type of Soil: Albariza (high chalk content)  
Harvest Date: August  
Duration: 17 days

### VINIFICATION

Tanks: Stainless steel  
Temperature: Controlled at 16°C  
Time: 10 Days  
Yeast: Indigenous and selected by the winery  
Type of Must: Free-run must  
First bottling: June 2024

### TASTING NOTES

Appearance: Pale straw  
Nose: Delicate with hint of white flowers and spiced aroma.  
Taste: Delicate, smooth and flavourful.

### 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 60 and 80C in a white wine glass.

### FORMAT

Bot 75cl in boxes of 6 bot.



**BARBADILLO**

DESDE 1821