

BARBADILLO

DESDE 1821

ORGANIC

200 YEARS
OF COMMITMENT
TO LAND, SEA
AND WINE



Founded in 1821 in Sanlúcar
de Barrameda (Cadiz), Barbadillo
is still a family business in its

**ENTIRETY
WITH STRONG
*TRADITIONS
AND A CULTURAL
HERITAGE***

that provides its solid foundations.

In the cellars we continue to age
our wines in the same spaces in which
we did 200 years ago, respecting the
traditional methods to the maximum.





One of the great hallmarks
of Bodegas Barbadillo

*IS ITS CONNECTION
WITH THE LAND
ON WHICH IT SITS,
**SANLÚCAR
DE BARRAMEDA,***

both with its own vineyards and
the longstanding relationships
with many grape growers of the
area. These allow us to maintain
the personality of our wines
and vinegars.

This wine is the first of our organic range and is known as 'Sábalo' a sea fish known as shad in English and which makes it's way up estuaries to spawn,

*A SUITABLE
EMBLEM FOR
BARBADILLO'S
OWN
ENTERPRISE,*

influenced so much by the Atlantic Ocean and the River Guadalquivir.



It is also a way

**TO PAY
TRIBUTE
*TO OUR
ORIGINS,***

especially to one of its first
chairmen, Manuel Barbadillo,
who divided his time between
writing poetry and making wine.

In fact he himself composed a
poem about this magnificent fish,
and so forms a part of Barbadillo's

own cultural legacy and
is something of talisman
for the company.



SÁBALO

“¡Ay Sanlúcar si yo fuera
Si yo fuera marinero
De Sábalo y de lunas
Mi barca sería tu cuna
Y yo tu patrón remero
Y si fuera cantaor
Sanlúcar del Alma mía,
Que copla te cantaría
Junto a cualquier mostrador”

(Manuel Barbadillo)





MADE FROM
100% ORGANIC
PALOMINO
GRAPE

from vineyards that have been fully certified for many years and with the experience of the grape growers to match. Sábalo is a wine that faithfully reflects the chalky terroir of the vineyards which grow on the 'Albariza' soil around Sanlucar, and which is duly influenced by both the Atlantic Ocean and the River Guadalquivir.

VINEYARDS AND HARVEST

ORGANIC VINEYARD



The grapes come exclusively from two certified organic vineyards and were the first in the region to convert to organic production.

The first is near Sanlúcar with 35 year old vines and has been certified organic since 2003.

The second vineyard is on the crest of a hill overlooking the Guadalquivir wetlands towards Sanlúcar and Trebujena. The vineyard is 25 years old and has been certified organic since 2008.

NUMBER OF HECTARES

15 hectares

MIDDLE AGES

30 years

SOIL

Albariza

PRUNING

One of the vineyard:
Doble courd and the
other "Vara y pulgar"

VINTAGE

At the end
of August

VINTAGE TYPE

Handmade

Combining the experience
and knowledge of the organic
grower, with our winemaker's
expertise handling the Palomino
grape in all its expressions;
we have achieved

**A WINE WITH
ALL THE FINESSE
AND DELICACY
OF A GREAT
PALOMINO**

that remains faithful
to Barbadillo's vision
of quality and style.



Sábalo is an organic wine which

**THOROUGHLY
RESPECTS**
*THE
ENVIRONMENT
AND AGE-OLD
TRADITIONS*

of the area, highlighting
the purity and simple elegance
that is the hallmark of Barbadillo.





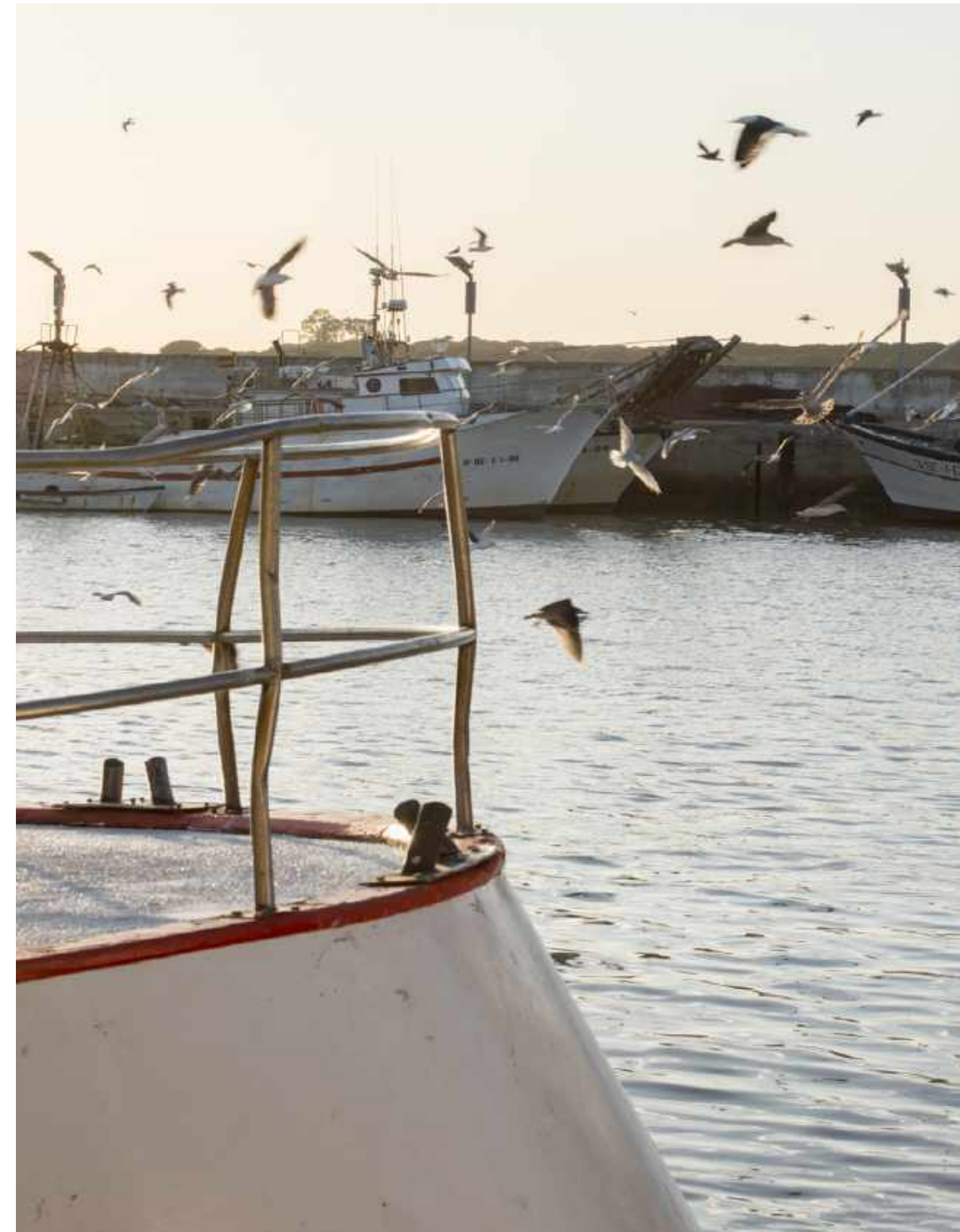
SÁBALO BARBADILLO

Pale straw in colour with clean subtle aromas suggesting mature apples. On tasting, it is surprisingly full and silky with an ethereal sweetness despite being a dry wine. On the palate one senses soft mineral notes reflecting the chalky terroir origins.

It was crafted by Barbadillo's winemaker Montse Molina whose many years of experience working with the Palomino grape have ensured the optimum quality of this wine.

A living ecosystem that leaves its mark on each bottle

**AND THAT MARKS
*THE CHARACTER
OF SABALO.***



BARBADILLO SÁBALO 2019

CATEGORY
Organic Wine

**INDICATION
OF ORIGIN**
Vino de la Tierra
de Cádiz

CATEGORY
Dry White Wine

GRAPES
100% Palomino
fina organic

**GRADE
ALCOHOLIC**
13.0% vol

PH
3.3

**RESIDUAL
SUGAR**
<2 g/L

**TOTAL
SULPHUROUS**
<50g/L

ALLERGENS
Sulphites



patinegro



VINIFICATION

The grapes from each vineyard have been pressed and fermented separately. Maceration prior to fermentation.

Fermentation in water cooled stainless steel tanks of small capacity.

Fermentation temperature: 17°C.

Yeast: Indigenous and selected by the winery. Ageing on lees for 4 months.

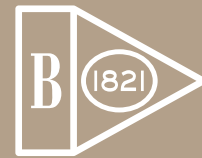
Aging: Aging during 10 month in Manzanilla oak barrels.

Bottled: January 2021.

TASTING NOTES

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