



BARBADILLO

EN SINGULAR





BARBADILLO

DESDE 1821

Bodegas Barbadillo: Two Centuries of Quality

Bodegas Barbadillo was founded in 1821. For two hundred years our family has been devoted to making quality wine with respect for tradition and a passion for innovation. This enduring commitment has earned Barbadillo its place as the foremost specialist in all sherry styles, the main creator of new categories in the region, and the leader in worldwide sales. We feel privileged that our work to advance wine culture brings pleasure to the table while also contributing to our local communities and to protecting the environment. Together with our team of professionals, the seventh generation at Barbadillo is dedicated to ensuring the future of this legacy.



Tradition and Innovation

The first decades of the 19th century were devoted to manzanilla and to building the foundation for our now ancient amontillado, oloroso, palo cortado, and px soleras.

Over 100 years later the success of manzanilla in Spain, the legendary status of the old sherries, and the flourishing export trade, encouraged the family to begin a process of innovation and experimentation in new styles of estate-grown wines that continues to this day.





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Sanlúcar de Barrameda: Origin and History

The origin of our winery is in Sanlúcar de Barrameda. This colourful town, with a history going back thousands of years to the semi-mythical land of Tartessus— and through Phoenician, Greek, Roman, and Moorish civilizations—was at the forefront of exploration and trade during the 15th-17th centuries. Both Columbus and Magellan sailed from here.

Much later, in the 19th century, winemakers discovered that Sanlúcar had the ideal microclimate for producing and ageing the fine wines of the region. Today both Manzanilla and Barbadillo are inseparable from Sanlúcar.



MIRABRÁS

'ÁS de Mirabrás' is a white wine resulting from a two year project that sought to identify and select old Palomino vines set on Albariza soils that Barbadillo has traditionally used over the years. The vines were selected for the quality and typicity that only old vines could achieve for the Palomino grape. The selection of the plots has depended also on the quality of the soils, and those selected are situated in the highest quality 'pagos': Miraflores, Añina, Macharnudo, Campix and Santa Lucía.

The must has been fermented in stainless steel tanks, where it also rests after the harvest to clarify naturally. After a short time it is bottled in a 'Jerezana' bottle, the type traditionally used in the region.

The result obtained in this first vintage is a wine that, despite its youth, is well structured, with fresh, delicious complex and evocative aromas, reflecting its Andalusian origins of sun, chalky soils and the old vines near the sea.



This wine is inspired by the age old methods of vinification of the Sherry district.

The grapes come from Barbadillo's 'Cerro de Leyes' vineyard in the Santa Lucía estate from Palomino vines planted in 1972. Before being pressed, the grapes are prepared in a very traditional way known as 'Soleo' where the picked grape bunches are left in the sun to increase the sugar concentration. Manzanilla butts are then used for a traditional cask fermentation using the natural yeasts from the vineyard. The young wine is then transferred to stainless steel and cement tanks for 18 months, under a veil of 'flor' before bottling with minimal fining.

The result is something unique and represents a journey back in time in terms of aromas and flavours; ones that might have been more familiar in the 19th century.

The wine has remarkable character for a Palomino white; pale golden colour, dry with good acidity, toasted maize and honeyed nose with an unctuous sensation on the palate, revealing flavours of yeast, bread crust and a hint of old oak.





HAVE
TRINIDAD

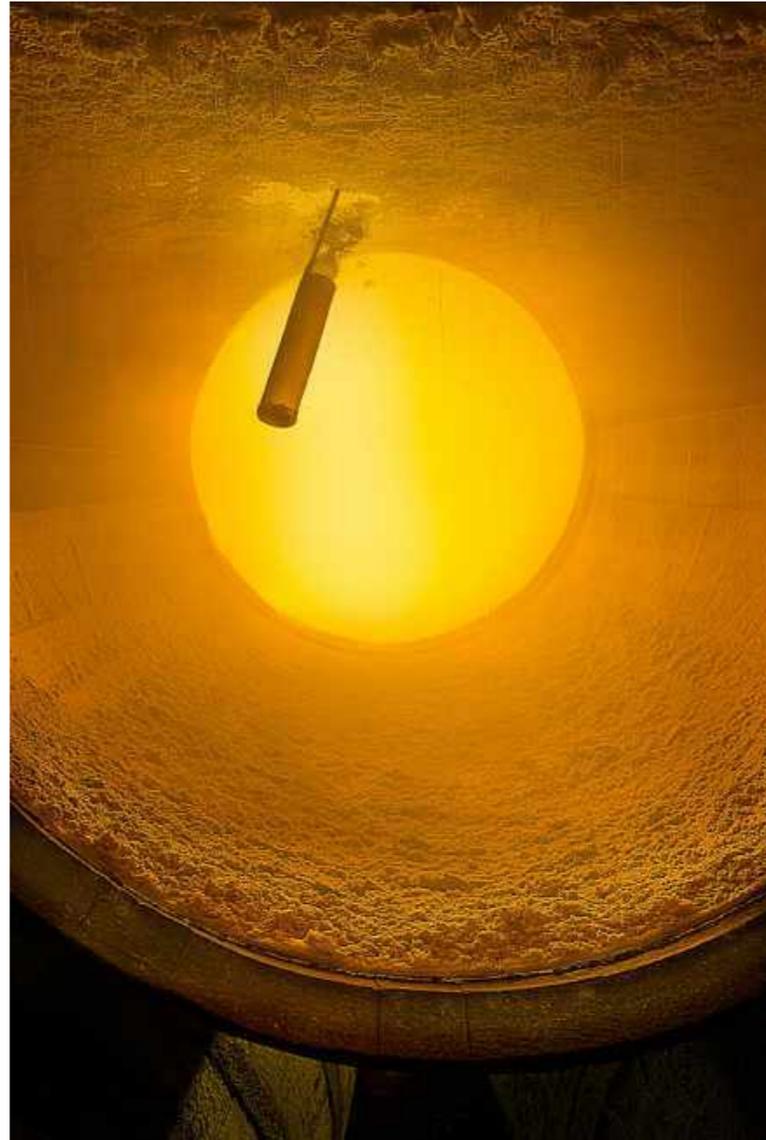
Bodegas Barbadillo began life nearly 200 years ago when Don Benigno Barbadillo purchased an 18th century bodega in the 'Barrio Alto, the historic old quarter of Sanlúcar de Barrameda. This beautiful bodega is formed by four buildings joined to make a square, forming a pretty tree lined cobbled courtyard within. Thus its original name, Bodega del Cuadro (the Square). Each of these four buildings has a name: San Joaquin, San Antonio, La Pastora, and Trinidad.

The Trinidad bodega is the one whose windows face the sea and is therefore open to the Sanlúcar sea breeze that predominates in the town. This is the secret behind a good Manzanilla. It is this wind, with its humidity and equable temperature which allows a floating layer of yeast, 'la flor' to grow abundantly on the surface of the wine to create a Manzanilla.

Because of its privileged position Trinidad produces some of Barbadillo's best Manzanilla. Therefore, in 2019 the solera system in Trinidad was re-jigged to produce a very select Manzanilla exclusively from this bodega. By no means does this imply any extra ageing, in fact the opposite has happened here.

Trinidad Manzanilla represents all the best qualities that a youthful Manzanilla possesses: Tanginess, zest, vibrancy and also a reminder of its fresh white wine origins, with the fruit of the grape still apparent before the flor turns it in to the typical salty, mineral Manzanilla we would usually expect. It is appropriate that this particular bodega and Manzanilla should be called Trinidad, because, in 1519, exactly 500 before its first bottling, a ship with the same name set sail from Sanlúcar with four other ships in what would become the first round-the-world voyage.

The label is a creation of local artist Marco Oliva whose father Manolo worked in the same bodega. Bottled 'En Rama' (unfiltered) to retain all the subtle qualities of this Manzanilla. Produced in half bottles, individually wrapped in silk paper, six to a case.



La Manzanilla más descarada
de todos los tiempos.
PUERTA D ENTRADA

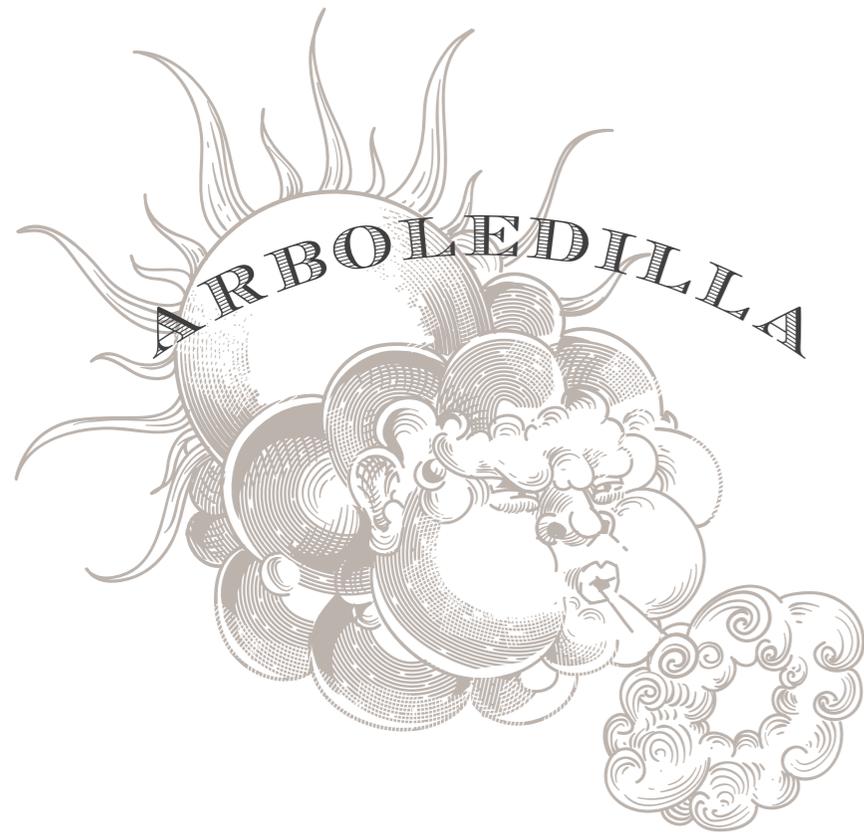
Soleras situadas
en la antigua
bodega EL TOPO
- fundacional -
PARA
EN



1/2 75 cl.
BIBER
ZALTO



de gala
A MORRO
MISMO



ARBOLEDILLA is intended for wine lovers in general, but above all, for those who seek to understand the essence of the 'flor', the delicate growth of yeast in the cask that makes Manzanilla possible.

The good connoisseurs of Manzanilla will be able to appreciate all the nuances these wines bring with them and how their aromas allow one to instantaneously travel to Sanlúcar and specifically to Barbadillo's 'cathedral' bodega known as 'Arboledilla'.

Arboledilla 'Levante' and 'Poniente' are two Manzanillas with over five years of ageing. The organoleptic differences between them are subtle, but easily discernible by all. The wines can be enjoyed separately or in a comparative tasting.

The bottling is done 'en rama', (meaning unfiltered) to retain all the cask character of each wine. A careful selection is made from only specific casks with the only difference being where they lie in the cathedral: The 'Levante' from the eastern end of the bodega and the 'Poniente' from the western, seaward end.



En Rama Manzanilla Pasada

Manzanilla Pasada 'Pastora'

Pastora is a Manzanilla Pasada that comes from the 'Solear' solera system in Bodegas Barbadillo. It is aged two more years than Solear to allow it to develop greater body, depth and more 'flor' character. The final 'solera' stage of Pastora is in Barbadillo's 'Pastora' bodega.

The original Pastora label is from so long ago there are no originals left other than a version in tiles embedded on the walls of one of Barbadillo's bodegas. The brand is thought to be the oldest Manzanilla brand in existence and goes back to the first ever Manzanilla sold by Barbadillo, shortly after the company's foundation in 1821.

Since then Barbadillo has continued to make Manzanilla from soleras that date back to the company's foundation and in 2015 the family decided it was time to revive this brand with a Manzanilla that would have been very similar to the style so popular in the 19th century, a Manzanilla Pasada, and with minimal filtration, thus 'En Rama'.





NUDE

TINTILLA DE ROTA 100% - BARBADILLO



Tintilla de Rota is an indigenous grape of the Cadiz region in south west Spain. These grapes have been grown on the famous chalky 'Albariza' soil of Barbadillo's Gibalbin' vineyard in the Sherry region. This is a red wine, with no ageing and minimal intervention, and no filtration, designed to maximize the varietal expression of the 'Tintilla' grape with no other influences.

Barbadillo have been pioneers in making still wines from the Cadiz region and this is the result of many years of experimentation with the Tintilla grape.

This wine has been named Tintilla NUDE, with minimalist packaging to reflect the minimalist approach to making the wine itself.

TOTO ANTONIO
DE COMO APELATIVO CARINOSO

de espumoso de albariza

24 MESES
DE RIMA
ZERO
DOSSAGE

DESAMPARADO
DE D.O.

PA
Lo
Mi
No

CHAR
DO
NAT

700
MAGNUMS
2000
BOTELLAS

lanzamiento mundial
700 cl.
¡mantenemos los MAGNUMS



DESCUBRIBLES
VINOS COMUNES
Y OTRAS COSAS RARAS



AGED IN
ENVEJECIDO EN BOTAS DE JEREZ
OAK
CASKS

BARBADILLO

SANLÚCAR DE BARRAMEDA

BRANDY DE JEREZ SOLERA RESERVA



The story of Barbadillo and their brandies dates from its foundation when in the mid 19th century, the company started to age the young brandy used to fortify their Sherries, in oak casks.

Brandy de Jerez Solera Reserva Barbadillo comes from a careful selection of the very best and finest brandies that are aged in Sherry casks under the influence of the very special humid microclimate of Sanlúcar de Barrameda.

This brandy has a golden amber colour with subtle tinges of green. It has a fresh, clean taste with vanilla and dried fruit aroma. Elegant, warm, full flavoured, well rounded and very well balanced thanks to its ageing for 24 months in old Oloroso Sherry casks using the traditional Solera system.

Perfect as a digestif after a good meal, as a long drink on the rocks with cola and for the traditional Spanish coffee, a 'Carajillo.'





A brandy based liqueur with peach extract and aged in oak casks. This comes from a recipe that belonged to Beatrix of Saxony, wife of Prince Alfonso of Orleans and Borbón, one of the first spanish aviators, who, in collaboration with Barbadillo began to make this liqueur in Spain, much of which ended up in the Royal Household.

The depth and complexity of the aged brandy combined with the smooth peach flavour, makes for a perfect aperitif or after dinner drink, on the rocks or with sparkling wine.

TECHNICAL CHARACTERISTICS

Alcohol Content: 30,0 +- 0,5% Vol

Residual Sugar: 260 +- 10 g/L

pH: 4,0 +- 0,1

FORMAT SALE

50cl Bottle

6 Bottle Box of 50cl





Vermouth Atamán

Vermouth made with manzanilla from the historic cellars Angioletti and El Toro in Sanlúcar's Barrio Alto. Inspired by the Ataman vermouths and tonic wines that have been ageing for decades at Bodegas Barbadillo.





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