



Bodegas Barbadillo, Patinegro Organic, Vino de la Tierra de Cádiz, Spain, 2020

Producer Profile

Barbadillo in Singular is a small part of Bodegas Barbadillo, the renowned producer whose name is inseparable from its home in Sanlúcar de Barrameda.

For 200 years the winery has stood at the mouth of the Guadalquivir River, where its biological process came into being with the first Manzanilla it produced in its cellars. Never ones to rest on their laurels, the Barbadillo family continues to experiment, and push this traditional region into modernity with ever-daring projects, small-scale thinking and focusing on the detail ... and in this instance, the detail is 'Singular', a white wine from a specific location, showing two expressions whilst never losing the spirit of Barbadillo. Barbadillo is also collaborating with organisations including the Natural Parks of the Junta de Andalucía, University of Cadiz, and Trafalgar Environmental Volunteers Association to preserve the nesting sites of the Kentish Plover (Chorlitejo Patinegro) on the beaches of Cadiz.

Viticulture

The second wine in the Barbadillo Singular organic range, named after the patinegro, or Kentish plover, a bird whose population is in decline due to human encroachment into their coastal habitats. Palomino grapes from two albariza vineyards, one close to the sea in Sanlúcar, with vines that are more than 35 years old, which has been organic for the last 17 years, the other further inland, located on a hilltop overlooking the marshes between Sanlúcar and Trebujena. This vineyard is more than 25 years old and has also been certified organic for more than 12 years. By using grapes from these two vineyards, they manage to unite the maritime influence with that of the Guadalquivir River and the marshes.

Winemaking

Patinegro is made from the same grapes as Sábalo, with each vineyard vinified separately in temperature-controlled stainless steel tanks at 17C. Fermentation is spontaneous and uses native yeasts. The wine is then aged for one year in old manzanilla casks, imparting a distinctive flor salinity to the wine.

Tasting Note

Gloriously intense colour. A bone-dry organic white wine with a rich nose of flor, dry grass and fresh brine characters. Incredibly complex, powerful in the mouth, with yeasty, bread flavours, saline and vibrant ozone notes on the finish. Uniquely brilliant.

Food Matching

Perfect with fish dishes and flavourful soups, but also with tofu, artichokes or cheese.

Awards

Robert Parkers The Wine Advocate 91 Points

Technical Details

Varieties:

Palomino Fino 100%



ABV: 13%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 12 Months

Type: Old Manzanilla
Casks

% wine oaked: 100

% new oak: None

Product code: 4863

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