



Bodegas Barbadillo, Sábalo Organic, Vino de la Tierra de Cádiz, Spain, 2022

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 (Chorlitojeo Patinegro) on the beaches of Cadiz.



Viticulture

100% organic Palomino Fina grapes exclusively from two white clay albariza vineyards. The first is close to the sea in Sanlúcar, with vines that are more than 35 years old, and which has been organic for the last 17 years. The other vineyard is further inland, located on a hilltop overlooking the marshes between Sanlúcar and Trebujena. This vineyard is more than 25 years old and has been certified organic for more than 12 years. This combination of vineyards unite the maritime influence with that of the Guadalquivir River and the marshes, leaving a unique mark on its DNA. Grapes are harvested by hand.

Winemaking

Slow fermentation in stainless steel deposits at a controlled temperature of up to 17° C. The fermentation is spontaneous using only the native yeasts, followed by ageing on the lees for four months.

Tasting Note

Sábalo is a refined and elegant organic wine, combining the essence of lime-rich chalky soils with a creaminess from slow fermentation. On the nose there are complex notes of ripe apple, peach and dried herbs, whilst the palate is full and textured with ripe fruit and soft saline notes.

Product code: 4862

Food Matching

Perfect with grilled fish, soup and vegetables, but also great with Sushi or spiced dishes.

Technical Details

Varieties:

Palomino Fino 100%



ABV: 11.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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