

BARBIANA

JEREZ

BODEGAS RORIGUEZ LA CAVE



BARBIANA - A BOUTIQUE
LONGER AGED MANZANILLA -
SOLERA FROM 1890

GROWERS

Benito Rodríguez La-Cave started his Bodega in 1890 after marrying his first cousin Maria Rodriguez Teran her maternal Grand father was the mayor of Sanlucar. From the beginning this was a boutique winery in Sanlucar de Barrameda that made longer aged "Pasada" and "En Rama" style Manzanilla. The winery merged with Delgado Zuleta who purchased their Soleras in 1978.

LAND / ORIGIN

Barbiana's origin was from a single vineyard "Pago Miraflores" with a very high "Albariza" chalk soil content Planted with 100% Palomino. Solera Ageing took place under flor in the Barrio Alto - known for its cool moist nights - perfect for long ageing manzanilla.

WHAT IS MANZANILLA...

It begins as a white wine made with high acid Palomino grape. This wine "Mosto" is placed in old wooden Botas (barrels) then fortified with wine Spirit. A yeast "flor" blooms and feeds on the alcohol and helps the manzanilla to oxidized slowly under natural occuring "velo de flor" with little oxygen contact.

WINE

After Delgado Zuleta aquired these Soleras they kept the size and style of the Manzanilla keeping the production low and Manzanillas longer ageing. This Barbiana Pasada spends 5 to 7 years under Flor before bottling. The wine is golden in color with good weight and a remarkable fresh briny acidity. Close your eyes with your first sip and you will feel like you are drinking Sea Foam.

"VELO DE FLOR"



ALBARIZA!!

UPC CODE: 8411369100003

15% ALCOHOL

VINOS  LIBRES