

Gran Barquero Fino en Rama



Description

Type: Dry / unfiltered ("en rama").

Variety and origin: 100% Pedro Ximénez from the best "Albariza" Sierra de Montilla and Moriles Altos vineyards.

Production : Selection of "yema" (free running) must, natural fermentation at controlled temperature and without adding any alcohol.

Ageing : Biological aging under a film of "flor" (yeast). Criaderas & Solera system for 8-10 years, in American oak casks. 2020 spring released. 1/6 of the cask that complete the Solera participate in this elaboration.

Tasting notes

Appearance: Bright. Colour is a deep golden, denoting old age.

Aroma: pungent of iodine , oyster shells low tide, sea breeze, esparto grass and boat ropes, mixing that saline/marine sensation with the rusticity of a rope reminiscent of dry straw.

Taste: dry, but somewhat more glyceric than usual. Slightly bitter. Length. Dried fruit (almond). Intense aftertaste and retronasality. The spring sack has a more saline character since it is when the "velo de flor" is at its peak.

93 Parker – 95 Peñín

"The palate is round with no edges, but it's also long and sharp with pungent flavors and a salty finish."

Robert Parker Wine Advocate

Chemical analysis

Residual sugar (glucose) : ≤2 g/l.

Alcohol : 15% Vol.

Fixed acidity (tartaric acid): 4,10 ± 0,40 g/l.

Volatile acidity (acetic acid): ≤0,50 g/l.

Food pairing

It offers a dazzling accompaniment at the bar and table and with all kinds of gastronomy. Serve at 8-10 °C, always in a wine glass.

