



GRAPE

 100% Palomino Fino

VITICULTURE

 45 years old goblet-trained vines with a 5000 kg/h production-rate growing on Barajuela type of Albariza soil with laminar marl layers similar to a deck of cards.

HARVEST

 Grapes hand-picking is carried out on several stages over a period of two months based on different ripeness level and purpose.

During August green less rated grapes are picked and set for distillation to produce a Sherry Brandy.

On early September fully ripe grapes are picked and carefully spread out on the ground to undergo the 'asoleo' process.

Time of sun exposure will be of 6-7 hours for grapes set for Fino making and approx. 24-48 hours for Oloroso.

WINE TASTING NOTES

Deep iodized and fresh balsamic ocean notes, soy sauce and curry aromas intermingled with ripe walnuts.

The rich soil of El Corregidor vineyard provides a deep savory and peppery palate as well as a bitter long finish.

WINE PAIRING

Green apple, apricots, asparagus, black tea, butter, cheese, cinammon, citric fruits, milk, coconut, coriander, lavender, mint, juniper, corn syrup, grapes, mushrooms, walnuts, olives, peach, rise, cured ham.

WINE SERVING TEMPERATURE

15°C

UNIT QUANTITY

750ml bottle
6-bottles box

FINO LA BARAJUELA



VINIFICATION

 Grape clusters are accurately selected according to their ripeness and crushed on a basket press with a limited 35% rate of must-output. Without any racking the grape juice is then set directly into american oak casks to undergo the natural fermentation until December.

In February after racking wine off the lees wines are classified according to their purpose, whether is Fino or Oloroso sherry.

In the case of La Barajuela Fino biological maturing system, despite adopting the sherry common way, casks are filled almost completely in order to limit the yeast-layer action while emphasising soil-related primary aromas of the outstanding vineyard of El Corregidor estate.

During the aging process every single cask is monitored individually and partially drained or filled according to the relevant yeast-layer features and impact on wine aromas.

OLOROSO | LA BARAJUELA



VINIFICATION

 Grape clusters are accurately selected according to their ripeness and crushed on a basket press with a limited 35% rate of must-output.

Without any racking the grape juice is then set directly into american oak casks to undergo the natural fermentation until December.

In February after racking wine off the lees wines are classified according to their purpose, whether is Fino or Oloroso sherry.

In the case of La Barajuela Oloroso, despite adopting the traditional oxidative technique, casks are filled completely in order to undergo a more gentle oxidation process preserving the original character of Palomino Fino white grapes.

WINE TASTING NOTES

The bouquet displays a wide citrus and peppery aromas including fenugreek, walnuts, curry and maple syrup.

The palate is savory with a wide and long finish showing the unique features of Carrascal-El Corregidor estate.

WINE PAIRING

Almonds, black tea, Angelica root, chinese cinnamon, coconut, coffee, curry, dates, figs, tobacco leaves, maple syrup, fenugreek seeds, Japanese sake, smoked food, soy sauce, tokai aszú, vanilla, walnuts.

WINE SERVING TEMPERATURE

15°C

UNIT QUANTITY

750ml bottle
6-bottles box