

EL MUELLE DE OLASO



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 the second harvest stage grapes are picked to produce this structured and intense white wine, El Muelle de Olaso. The following pickings including some late harvest on September will undergo the 'asoleo' process with different time of sun exposure to produce Barajuela Fino and Barajuela Oloroso sherries.

VINIFICATION



80% of El Muelle de Olaso ferments in steel tanks while the remaining 20% ferments directly in american oak casks after being exposed to sun for 6-8 hours (this portion corresponds to Barajuela-fino early period of aging)



WINE TASTING NOTES

The bouquet displays tropical fruit aromas including pineapple and banana intermingled with apple and pear.

The palate is savory with a long finish showing the unique features of Albariza soil vineyard at El Corregidor estate

WINE PAIRING

Oysters, lobster, prawns, squid, poultry, rabbit, Edam or Brie style light cheese, nutmeg, saffron, ginger.

WINE SERVING TEMPERATURE

9°C

DO

Vinos de la Tierra de Cádiz

ALCOHOL STRENGHT

14.5o ABV