



SANDALO ORGANIC ESTATES

1600 8th Ave STE A200, Tampa, FL 33605

info@sandaloestates.com | www.sandaloestates.com



WINERY:

Bodegas Barrero

COMPOSITION:

Palomino Fino

APPELLATION:

D.O. Jerez-Xérès-Sherry

ALC.: 19.5%

CAPACITY: 500ML

GABRIELA

ABOUT GABRIELA JERÉZ AMONTILLADO

Amontillado Gabriela is a classic expression from the Pago Balbaina Alta vineyards in Jerez Superior. It begins as a Manzanilla Pasada, aging biologically under the flor, then continues with an oxidative aging to develop its characteristic complexity. This 20-year-old Amontillado reflects the elegance and tradition of Bodegas Barrero.

TASTING NOTES

Amber color with aromas of iodine, spices, and fine wood. On the palate, it is dry and saline, with a long, persistent finish.

SOIL

The grapes come from the Pago Balbaina Alta vineyards, specifically from Las Cañas and La Soledad estates, located in Jerez Superior. The soil is classic albariza: a chalky, white, calcium-rich earth known for its exceptional water retention and reflection of sunlight, which lends minerality and freshness to the grapes.

WINEMAKING

Fermentation with native yeasts in the Viña Las Cañas winery, followed by fortification after extensive biological aging as a Manzanilla Pasada. It then undergoes oxidative aging in a solera system of 6 criaderas, with an average age of 20 years and one annual saca.

