



SANDALO ORGANIC ESTATES

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GABRIELA

ABOUT GABRIELA MANZANILLA

Manzanilla Gabriela is a classic and elegant Manzanilla sherry, crafted by the historic Bodegas Barrero in Sanlúcar de Barrameda. Made from 100% Palomino Fino grapes grown in the prestigious Balbaína Alta pago, Gabriela reflects the unique identity of Sanlúcar's coastal terroir and centuries-old winemaking tradition. This wine is aged for six years under a thick veil of flor in the cool, humid bodegas near the sea, developing a distinctive saline and mineral character. Gabriela is the result of a legacy that dates back to 1798, when the first bodegas were established in the heart of the town, and today it remains one of the most iconic Manzanillas in the region.

TASTING NOTES

Bright straw yellow with subtle green hues. Aromas of sea breeze, iodine, almonds, and chalk. On the palate, it is dry, saline, delicate, and persistent, with a vibrant freshness and a light touch of acidity that enhances its elegance. Long and clean finish.

SOIL

The grapes are grown in the pagos of Las Cañas and La Soledad, located in Balbaína Alta, part of Jerez Superior. These vineyards are planted on pure albariza soils—white limestone-rich marl that retains moisture and enhances minerality. The proximity to the Atlantic Ocean and the influence of the Poniente winds shape a distinctive, balanced grape, perfect for the production of fine Manzanilla.

WINEMAKING

Fermented with native yeasts, fortified, and aged for 6 years in American oak using the 9 criaderas solera system. The cool, humid conditions of the Barrio Bajo help maintain a healthy layer of flor for biological ageing.

WINERY:

Bodegas Barrero

COMPOSITION:

Palomino Fino

APPELLATION:

D.O. Manzanilla-SanLúcar de Barrameda

ALC.: 15%

CAPACITY: 750ML

