



SANDALO ORGANIC ESTATES

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OLOROSO C11

ABOUT OOLOROSO C11 BALBAÍNA ALTA

Oloroso C11 Balbaína Alta is an elegant and complex fortified wine, crafted in the traditional style of the Jerez region. It is produced from carefully selected Palomino Fino grapes grown in the prestigious Pago Balbaína vineyard. This wine undergoes a balanced aging process in centuries-old soleras located in the historic Barrio Bajo of Sanlúcar de Barrameda. The result is a sophisticated wine that combines richness, smoothness, and depth, showcasing the unique character of the terroir and the expertise of Bodegas Barrero.

TASTING NOTES

Toasted notes, vanilla, and fine wood on the nose. The mouthfeel is voluminous, broad, and complex, yet gentle and velvety.

SOIL

The vineyards of Pago Balbaína, including Las Cañas and La Soledad, are planted on Albariza soil, a characteristic white, chalky, and calcareous soil typical of the Jerez Superior area. Albariza is renowned for its excellent water retention properties, which help the vines survive the hot, dry Mediterranean climate by storing moisture during the rainy season and releasing it slowly. This unique soil contributes to the elegant minerality, freshness, and complexity found in the Oloroso wines from this region.

WINEMAKING

Produced from first-press musts. Fermented with native yeasts in Viña Las Cañas winery. Fortified and aged in 18th-century soleras in the Santa Inés winery, Barrio Bajo of Sanlúcar. Aging follows a 6-tier solera system with a 5-year average age, one annual saca.

WINERY:

Bodegas Barrero

COMPOSITION:

Palomino Fino

APPELLATION:

D.O. Jerez-Xérès-Sherry

ALC.: 19%

CAPACITY: 500ML

