



*Manzanilla Pasada*  
**Solear**  
*en Rama*

**BASICDATA**

**Area or Designation of Origin:** D.O. Manzanilla Sanlúcar de Barrameda  
**Type of wine:** Manzanilla  
**Grape variety:** Palomino Fina 100%

**TECHNICAL CHARACTERISTICS**

**Alcohol Content:** 15.0% vol.  
**Total acidity:** 4.0 ± 0.5 g/l tartaric acid  
**pH:** 3.3 ± 0.1  
**Sulphurous total:** Less than 50 mg/l  
**Allergens:** Sulphites

**VINEYARDS AND HARVEST**

**Vineyard:** Gibalbin and Santa Lucía vineyards in Jerez Superior  
**Number of hectares:** 500 hectares  
**Vineyard age:** 30 years old  
**Yield:** 9.500 kgs/hectare  
**Pruning:** Double cordon  
**Harvest style:** Manual in bulk  
**Start date:** Usually midway through August

**PRODUCTION AND AGEING**

**Type of ageing:** Biological  
**Ageing System:** Solera (A dynamic system allowing the fractional blending of younger wines in to older wines.)  
**Ageing period:** 8 years  
**Location of cellars:** Sanlúcar de Barrameda  
**Ageing cellars:** 550 casks in two classes, in El Potro cellar. The second class is refilled with Solear which already has 6 years of ageing. For each 'saca' (extraction from the cask for bottling) we choose 15 casks to bottle 1500 liters.  
**Type of cask:** Butt (500L) American oak  
**Bottling date:** 14/03/2025

**Production Process:** Once the fermentation of the Palomino must has finished, the most delicate of the wines are chosen and are fortified to bring the alcohol content up to 15% vol. The result is known as 'sobretablas', and this wine is destined for ageing in cask where it will develop a veil of yeast on the wine's surface called the flor.

Over time, the flor, formed by yeasts of the *Saccharomyces Cerevisiae* genus, transform the young wine into Manzanilla.

This Manzanilla is bottled four times a year, one for each of the different seasons. The different weather conditions of each season affect the growth of the flor and thus the flavour of the Manzanilla can vary depending on the time of year.

**THE ZITTING CISTICOLA**

The Zitting Cisticola (*Cisticola juncidis*) fills Doñana with life in spring. Known as the 'ship-sinker' due to the ironic belief that its lightness could sink ships, it is actually one of the smallest birds in Europe.

**TASTING NOTE**

A relatively wet and cool winter in Sanlúcar has ensured excellent flor growth to produce a very smooth delicate Manzanilla Pasada Gold in colour, subtle saline nutty flavour, polished smoothness and long on the palate.

**SERVING SUGGESTIONS**

With its golden yellow colour and its light, fragrant aromas, this pleasantly dry Manzanilla is the perfect accompaniment to tapas, appetizers and a range of starters such as Spanish cured ham, artichokes, asparagus, cold and hot soups, shellfish, salmon and herrings. Its unique flavour makes it the perfect accompaniment to a range of other foods such as nuts, cod soufflés, melon with cured ham and mild cheeses. Particularly good with caviar or anchovies as the Manzanilla imparts fresh and delicate flavours to counteract their saltiness.

**FORMAT**

375 ml. bottles in boxes of 6.



**BARBADILLO**

DESDE 1821