



BARBADILLO

DESDE 1821

♦ SANLÚCAR DE BARRAMEDA · ANDALUCÍA · ESPAÑA ♦

Bodegas *Barbadillo*

SHERRY WINE COLLECTION · JEREZ-XÉRÈS-SHERRY D.O.

Fundada en 1821 — Séptima generación familiar

Calle Luis de Eguilaz 11 · 11540 Sanlúcar de Barrameda · Spain

T +34 956 385 500 · barbadillo@barbadillo.com · www.barbadillo.com

Seven Generations of Sherry Mastery

Founded in 1821 by Don Benigno and Don Manuel Barbadillo in Sanlúcar de Barrameda, Barbadillo remains entirely family-owned after two centuries — now in its seventh generation. With 500 hectares of Palomino vineyards in the Jerez Superior region and sixteen historic bodegas, the house is the foremost authority on all styles of Sherry. Named Best Winery of the Year by Guía Peñín 2015; their Solear Manzanilla, 'Best Manzanilla in the World'.



MANZANILLA · EXTRA DRY

Barbadillo *Manzanilla Extra Dry*

D.O. Manzanilla-Sanlúcar de Barrameda · Sanlúcar de Barrameda, Andalusia, Spain · NV

DRY  SWEET

GRAPE VARIETY

Palomino Fino

ALCOHOL

15% vol

AGEING

Biological (under flor) ·
Solera system

"Pale straw with almost water-clear luminosity. Delicate saline nose with citrus zest and green apple. The coastal air of Sanlúcar is unmistakable — brisk, bone-dry, with a vivid acidity, fleur de sel and blanched almond on the finish."

FOOD PAIRING

Seafood, gambas al ajillo, jamón ibérico, olives, tapas. The definitive aperitif.

SERVING

7–10°C · Well chilled. Consume fresh; refrigerate after opening.

FINO · PALE DRY

Barbadillo *Fino Sherry*

D.O. Jerez-Xérès-Sherry · Jerez de la Frontera, Andalusia, Spain · NV

DRY  SWEET

GRAPE VARIETY

Palomino Fino

ALCOHOL

15% vol

AGEING

Biological (under flor) ·
Solera system

"Pale straw colour. Crisp, dry and flavorful — nutty nuances, a lick of sea salt and gentle yeast. Elegant and integrated, with talc and blanched almond notes breezing through the finish. An ideal introductory Fino." —

Wine Spectator 89 pts

FOOD PAIRING

Olives, almonds, fried seafood, white fish,
sushi, light tapas.

SERVING

8–10°C · Well chilled. Fresh style — best
consumed young.

AMONTILLADO · MEDIUM DRY

Barbadillo *Blend of Medium Dry Amontillado*

D.O. Jerez-Xérès-Sherry · Sanlúcar de Barrameda, Andalusia, Spain · NV

DRY  SWEET

GRAPE VARIETIES

Palomino Fino · Pedro
Ximénez

ALCOHOL

17.5% vol

AGEING

Biological + oxidative
ageing · Solera (cathedral
cellars)

"Clear medium amber. Clean aromas of toasted almonds, cinnamon and gentle toast. The palate is elegant, smooth and full-bodied with a medium dryness — a blend of old Amontillados and Pedro Ximénez, aged in the ancient cathedral-style cellars of Barbadillo."

FOOD PAIRING

Mushroom risotto, clams, stews, mature
cheeses, Jerusalem artichoke soup,
consommé.

SERVING

12–15°C · Slightly chilled. Versatile aperitif or
accompaniment.



OLOROSO · FULL-BODIED

Barbadillo *Oloroso Sherry*

D.O. Jerez-Xérès-Sherry · Sanlúcar de Barrameda, Andalusia, Spain · NV

DRY  SWEET

GRAPE VARIETY

Palomino Fino (100%)

ALCOHOL

18% vol

AGEING

Oxidative · Solera ~5 years
· No flor contact

"Deep mahogany. Very fragrant and intense: polished wood, dried fruits, almonds and walnuts on the nose. Caramel-coated nuts, raisins, hints of cherry, spicy oak and salinity on the palate. Slightly sweetened for a smooth, satisfying finish." — 88 pts Wine Spectator

FOOD PAIRING

Nuts, Manchego or aged cheeses, stews,
game, raw tuna, ibérico ham.

SERVING

16–18°C · Room temperature or lightly
chilled. Outstanding with food.



PALE CREAM · SWEET

Barbadillo *Pale Cream Sherry*

D.O. Jerez-Xérès-Sherry · Sanlúcar de Barrameda, Andalusia, Spain · NV

DRY  SWEET

GRAPE VARIETY

Palomino Fino

ALCOHOL

17.5% vol

STYLE

Fino base · Sweetened
with concentrated must ·
Pale colour

"Pale golden straw. Aromas of fresh pastry, honey and subtle nuts. A pleasing silky texture on the palate, a gentle sweetness that does not overwhelm — the freshness and pale character of a Fino sherry married to a lightly sweet, long-finishing warmth."

FOOD PAIRING

Aperitif, mild cheeses, canapés, strawberries,
light desserts, foie gras.

SERVING

8–10°C · Chilled. Elegant and accessible —
suits all audiences.



CREAM SHERRY · RICH & SWEET

Barbadillo *Cream Sherry*

D.O. Jerez-Xérès-Sherry · Sanlúcar de Barrameda, Andalusia, Spain · NV

DRY  SWEET

GRAPE VARIETIES

Old Oloroso + Pedro
Ximénez

ALCOHOL

17.5% vol

AGEING

Solera · 7 years average
age

"A rich, complex and long-flavoured cream sherry. The blend of old, dry Oloroso with Pedro Ximénez delivers complexity and sweetness undercut by savoury notes, dried fruits, toffee and roasted nuts — the flavours just go on and on." — BBC Good Food Wine Club

FOOD PAIRING

Christmas pudding, fruit cake, blue cheese,
walnuts, strong cheeses, chocolate.

SERVING

12–14°C · Lightly chilled. After-dinner or
dessert wine.

PEDRO XIMÉNEZ · INTENSELY SWEET

Barbadillo *Pedro Ximénez*

D.O. Jerez-Xérès-Sherry · Sanlúcar de Barrameda, Andalusia, Spain · NV

DRY  SWEET

GRAPE VARIETY

Pedro Ximénez (100%)

ALCOHOL

17% vol

PRODUCTION

Sun-dried (soleo) grapes ·
Solera ~5 years · ~400 g/l
residual sugar

"Beautiful mahogany — almost black — with aromas of plums, prunes, raisins and rich dark chocolate against a background of noble oak. Velvety and syrupy on the palate; lusciously sweet, the long finish leaves an indelible memory of raisins and warm spice."

FOOD PAIRING

Fruit cake, strong blue cheese, vanilla ice
cream (drizzled), chocolate, tiramisu. A
dessert wine of great versatility.

SERVING

14–16°C · Room temperature. Also
outstanding at room temperature poured
over ice cream.



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DESDE 1821

EXPORT & CONTACT

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