



VARIETALS

Palomino

FEATURES

Bottle, Cork, Vegan

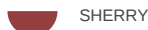
AVAILABLE SIZES (L)

0.750



Baron Oloroso 'Xixarito'

SPAIN, JEREZ, JEREZ-XEREZ-SHERRY



WINERY OVERVIEW

Manuel Baron Fernandez founded this Sanlucar company in 1895, with the purchase of some old soleras from the almacenista of Anselmo Paz. His descendants can claim a winegrowing history that stretches back even further, however, for Baron's wife, Dolores Romero Sanchez, came from the Sanlucar family of Romero de la Balsa, who has been cultivating vines in Sanlucar since the mid-seventeenth century.

Today, the main portion of the company's bodegas are clustered together in the upper portion of the town, with some buildings dating back to 1871. The cellars house nearly 10,000 barrels of wine in total, including those original and venerable soleras of Anselmo Paz, which are still in use today. In addition, the company owns 140 hectares of vines divided among three sites, all on prime albariza soil: the Finca Atalaya, Finca Martin Miguel, and Finca El Poedo. While the firm produces a wide range of wines, including amontillado, oloroso, and moscatel, the focus is on manzanilla, of which there are several that are sold under various brand names.

In 2014 Bodegas Barón started a makeover of their entire range. The new labels, which are definitely among the nicest looking, avant-garde labels you can find in the sherry region. It is clear that Barón is pushing forward at a high pace. A lot of effort is put in the products and in communications via Twitter, Facebook and Instagram.

VINEYARD

Currently the Rodriguez Carrasco Family has two vineyards: El Poedo and El Hato.

The vineyard "El Poedo" is located nearby "Los Pagos de Sanlucar de Barrameda", Jerez Superior area on hills opposite the mouth of the Guadalquivir River, has 47.16 hectares of vineyards, albariza land with permanent moisture from its enclave, providing privileged conditions for vine. The same applies to the vineyard "El Hato", located on the ring road A-480, which has a small area of 5.7 hectares of land albariza.

VINIFICATION

This wine comes from the complete fermentation of Palomino grapes. 'Olorosos' are vocational wines; it's special structure advise tasters selection for oxidative aging. The initial heading to 17% ABV prevents the development of flor, so the wine ages exposed at all times to the slow action of oxygen through the traditional 'criaderas' and solera system. The slow water loss through the walls of the barrels promotes a continuous process of concentration, which makes the wine winning in structure, softness, and complexity.

AGING

15 years

TASTING NOTES

Amber to mahogany in color. Aromas of dried walnuts, toasted notes, vegetables and balsamic reminiscent of wood, dried leaves, truffles, and leather. On the palate, the wine is very powerful, full-bodied and well-structured with a long finish.

