



#### VARIETALS

Palomino

#### FEATURES

Bottle, Cork, Vegan

#### ABV

18.5%

#### AVAILABLE SIZES (L)

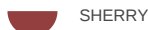
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# Baron

## Palo Cortado 'Micaela'

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

These are wines produced from very fine must, initially fortified to 15% (MANZANILLA) by volume and their casks are marked with a "PALO" or slash. Once the sobretabla stage is completed, if the tasters note the existence of certain very characteristics in some of the casks in which the flor has been maintained, they will mark it as a potential PALO CORTADO by drawing a horizontal line across the original slash mark. The wine is then again fortified to above 17% by volume, thus redirecting the process of oxidative aging.

Sugar < 5 g / l

Total Acidity: 4.00 to 6.00 gr / l

Volatile Acidity: < 0.8 g / l

### AGING

25 - 30 years

### TASTING NOTES

A wine with great complexity which combines the delicate bouquet of an Amontillado with the body and palate of an Oloroso. Chestnut to mahogany in color with a complex bouquet which harmonizes the characteristic notes of Amontillado and Olorosos, reminiscent of bitter orange and fermented butter. It has a deep, rounded, ample palate with smooth, delicate notes, leading to delicious lingering finish.

