



VARIETALS

Palomino

FEATURES

Vegan

ABV

17.5%

AVAILABLE SIZES (L)

0.375, 0.750



Baron

Amontillado 'Micaela'

SPAIN, JEREZ, JEREZ-XÉRÈZ-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 undergoes gentle pressing and complete fermentation. This Amontillado is a unique wine as there was a fusion of two types of aging biological and oxidative.

Sugar: <5g/L

AGING

Initial aging under 'velo de flor' – natural yeast covering that develops under humid conditions in the cellar. Throughout the early years in the 'criaderas,' the wine acquires sharp notes that accentuates its dry palate. From the point of disappearance of the 'velo de flor' causes a second phase of oxidative aging that gradually will darken the wine and it will provide concentration and complexity.

TASTING NOTES

Old golden color and the smell uncovers the sense of a praline chocolate box, liquor chocolates, toasted caramel, nuts, bitter almonds, natural woods and a recognizing salt mixture of acetaldehydes puncturing the pituitary gland. This wine provides in mouth a powerful entrance and fills the palate with a silky sensation.

