



VARIETALS

Palomino

FEATURES

Bottle, Cork, Vegan

ABV

15%

AVAILABLE SIZES (L)

0.375, 0.750



Baron Fino 'Micaela'

SPAIN, JEREZ, MANZANILLA-SANLÚCAR DE BARRAMEDA



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.

VINIFICATION

This wine comes from the palomino variety, obtained by gentle pressure and subjected to complete fermentation. Its 15% vol. achieved by biological aging is undertaken in full in wineries located in Sanlúcar de Barrameda. The very special microclimate of the winery located at the mouth of the Guadalquivir River, foster the development of a flor with very particular organoleptic characteristics. RS: <5g/l. TA: 3.5 - 5 g/l. VA: 0.15 - 0.35 g/l.

AGING

Biological aging continues for a period of three to four years and is done in American oak barrels using the traditional 'criaderas' and solera system.

TASTING NOTES

Pale Straw color. Clean and intense aroma with attractive notes of fresh, fruity and deep grass. The taste is fresh, with soft bitterness, good acidity, with a simple but pleasant mouth fill.

