

Sacristía AB Manzanilla



Antonio Barbadillo Mateos, a member of the extended Barbadillo family legacy, which has been producing wines in Sanlúcar de Barrameda since 1821, embarked on his personal venture in 2010. Having spent numerous decades growing up and working on the family estate, he chose to establish his own endeavor.

Antonio does not own a winery, instead, he follows a unique approach. He collaborates with various Sanlúcar producers, handpicking casks that captivate his attention "for their candor". He then bottles these wines during specific seasonal extractions known as "sacas," operating under the brand name Sacristía AB. This choice of name reflects his dedication to quality, with "AB" denoting his initials, and "sacristía" referring to the term used in the region for a corner within a winery where the finest wines are stored.

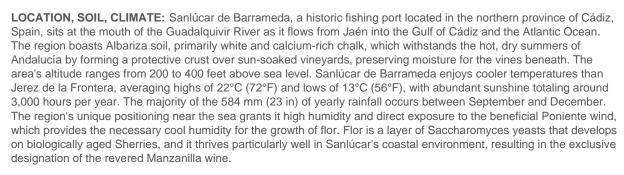
Previously, Manzanilla Sacristía AB was sourced from 32 butts within an 80-butt solera at Bodegas Sanchez Ayala (where the Manzanillas of Equipo Navazos' La Bota got their fame), the largest independent bottler of sherry.

Sacristía is bottled in miniscule sacas, usually two a year and always completely en rama to ensure a maximum and pure expression of flor development and aromatics. As of the Primera Saca of 2014, this base wine has been sourced from sleeping Manzanilla treasures that lie beneath a thick layer of flor in Bodegas Yusta, a dusty old cellar in the backroads of Sanlúcar.

WHAT MAKES THIS WINE UNIQUE?: The man behind these magic is Antonio Barbadillo of the historical Sanluqueño winery, Barbadillo. This delicious Manzanilla is from an area called Las Canas, which is located within Pago Balbaína. The wines of Sacristía are the true definition of an 'en rama' Manzanilla with zero filtration, even just before bottling. Nada! This 10 year old Manzanilla has a thick and healthy flor from multiple criaderas.

RATING HISTORY: 2017 94 W&S, 2015 93W&S 'Year's Best Fino & Manzanilla"

GRAPE: 100% Palomino Fino from Las Canas, within the Pago Balbaina. Tended in albariza soil.



TASTING NOTES This is a serious Manzanilla bottled at around seven or eight years under flor. In all releases since 2010, it's interesting to note the evolution of the wines in bottle as they take aromas of curry, sweet spices, cumin, quince, apricots and caramel (similar to what you may find in a low alcohol Amontillado).

ALCOHOL CONTENT: 15% **UPC CODE:** 8437008409870



