



Barbadillo Fino

Product Images



Description

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well chilled and can be drunk as an apertif or with tapas such as salted nuts and olives as well as seafood. Once opened, keep in the fridge and consume within several days (not next Christmas).

Additional Information

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About Producer	The Barbadillo family are one of the key players in the Sherry trade. From their base in the coastal city of Sanlucar de Barrameda, at the very southwest tip of Spain, the family have forged a reputation as one of the biggest and best Sherry producers.
ABV	15%
Closure	Natural Cork
Brands	Barbadillo
Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans
Region	Andalucia
Residual Sugar	2.0000
Short tasting note	Dry, Delicate, Distinctive
Size	75cl
Pack Size	1
Country of Origin	Spain & Islands

