



BARBADILLO SAN RAFAEL

DO Jerez | Medium Oloroso Sherry

San Rafael is Barbadillo's medium Sherry in half-bottle format, based on Oloroso character with Pedro Ximenez sweetness. WINEMAKING: dry Oloroso provides the structure, while Pedro Ximenez adds sweetness and dark raisin depth. Solera ageing builds oxidative walnut, wood and caramel notes without losing balance. SERVING: serve slightly cool at 10 to 12 C with blue cheese, foie gras, chocolate cake, roasted nuts or dried-fruit desserts. The half bottle is practical for dessert service and small tables.

Tasting notes

Color

Deep mahogany with topaz highlights.

Aroma

Fig, raisin, walnut, caramel, coffee, cocoa and polished wood.

Taste

Silky and sweet-edged, with date, prune, bitter orange and roasted nut.

Finish

Long and mellow, with cocoa, spice and a clean walnut finish.

BARBADILLO Barbadillo was founded in Sanlúcar de Barrameda in 1821 and remains one of the major names of the Sherry triangle. The bodega is closely tied to Atlantic-influenced ageing, albariza soils and long solera work & is the Figuee Favorite since we visited them in 2025. their products are just miles about their competition.