



ANTONIO PEDRO  
**TOTO**  
**BARBADILLO**

**BASIC DATA**

Type of wine: Brut Nature  
Variety: Palomino and Chardonnay

**TECHNICAL CHARACTERISTICS**

Alcohol Content: 12.5% vol  
Total acidity: 5.3 g/L  
PH: 3.15  
Residual sugar: Brut nature <1 g/L  
Total Sulfur Dioxide: < 60 mg/L  
Pressure: 5.0 bar  
Allergens: Sulphites  
No added sugar at disgorgement

**VINEYARDS AND HARVEST**

Vineyard: Gibalbin and Santa Lucía vineyards in Jerez Superior.  
Number of hectares: 500 Yield: 9.500 kgs/hectare  
Specific microclimate: Vineyards situated inland allowing early ripening and healthy grapes.  
Harvest style: Manual in bulk and mechanical at night and early a.m. Free run juice.

**VINIFICATION**

Tanks: Temperature controlled.  
Stainless steel. Temperature: 15°C  
Time: 15 days Yeast: Indigenous and selected by the winery.

**PRODUCTION AND AGEING**

Type of ageing: Secondary fermentation in bottle.  
System: Traditional method.  
Ageing period: 20 months

**TASTING NOTES**

Pale straw colour with fine bubbles.  
Yeast and mineral notes on the nose, dry and smooth on the palate.

**SERVING SUGGESTIONS**

Excellent with seafood and fish, such as oysters and salmon, grilled meats, sautéed vegetables or exotic dishes such as sushi. In desserts it pairs very well with nuts, pasta or chocolate.

**FORMAT**

75 cl in boxes of 6.



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DESDE 1821