

BARBADILL

Bodegas Barbadillo owns 500 hectares of vineyards on the famous chalk rich 'Albariza' soil in some of the best parts of the Jerez Superior District in Cádiz, namely the estates of Gibalbin and Santa Lucia.

Here we grow both the Palomino grape, (used for our white wine and our Sherries) alongside Chardonnay to make our traditional method sparkling wine. Our winemaker Montse Molina was the first to create a sparkling wine in the VdT Cadiz region where she found that the clean chalky characteristics of the Palomino grape combined superbly with the Chardonnay.

'Beta Sur' is a brut sparkling and has been left on the lees for 20 months before the final bottling to create a sparkling wine of great finesse and character.

Barbadillo was founded in 1821 and is entirely owned by the founding Barbadillo family, based in Sanlucar, Cadiz.

BASIC DATA

Type of wine: Brut Nature

Variety: Palomino and Chardonnay

TECHNICAL CHARACTERISTICS

Alcohol Content: 12.5 % vol. Total acidity: 5.6 g/L. tartaric acid

PH: 3.14

Residual sugar: Brut nature Allergens: Sulphites

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 nigh and earl 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.

