



TOTO BARBADILLO

BASIC DATA

Type of wine: Quality sparkling wine
Variety: 70% Palomino and 30% Chardonnay

TECHNICAL CHARACTERISTICS

Alcohol Content: 12.5% vol.
Total acidity: 5.6 g/L tartaric acid
pH: 3.14
Residual sugar: Brut, around 6 g/L
Sulphurous total: 100 mg/L

VINEYARDS AND HARVEST

Vineyard: Gibalbin and Santa Lucia vineyards in Jerez Superior
Number of hectares: 400 hectares
Yield: 9.500 kgs/hectare
Specific soil type: A white, chalky soil known as Albariza.
Pruning: Double cordon
Specific microclimate: Vineyards situated inland on a site that allows the grapes to ripen well.
Harvest style: Manual in bulk and mechanical
Start date: Usually halfway through August.
Duration: Chardonnay 1-2 days; Palomino 1-2 days

VINIFICATION

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

PRODUCTION & AGEING

Type of ageing: Secondary fermentation in bottle.
System: Traditional.
Ageing period: 24 months

TASTING NOTES

Appearance: Pale golden yellow with straw-coloured hues. The wine reveals an abundance of fine bubbles that persist in the glass.

Nose: Fresh and fragrant aromas of yeast and white flowers.

Palate: Dry, but not in the extreme. Sensations of fresh white fruit such as apple are revealed in the mouth against a vinic background reminiscent of ripe grapes.

SERVING SUGGESTIONS

Good ally of 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

75cl. bottles in boxes of 6
150cl. bottles in boxes of 4



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DESDE 1821