



## BARBADILLO SPARKLING WINE

Barbadillo is a family business founded two hundred years ago. Since 1821, we have been developing our wines where the Guadalquivir river meets the Atlantic Ocean. We cultivate our vines in the chalky white soils of the Marco de Jerez sherry region, producing the full range of wines from the area. You have in your hands a quality sparkling wine originating from the white chalky albariza soil.

### BASIC DATA

Type of wine: Brut Nature

Variety: Palomino and Chardonnay

### TECHNICAL CHARACTERISTICS

Alcohol Content: 12.5 % vol.

Total acidity: 5.5 g/L

PH: 3.20

Residual sugar: Brut nature < 2 g/L

Allergens: Sulphites

### VINEYARDS AND HARVEST

Vineyard: Gibalbin and Santa Lucía vineyards in Jerez Superior.

Number of hectares: 250 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: 12 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