



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: 9 months

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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 with 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

Dry and refreshing with good evolution in the mouth. An excellent choice as an aperitif or with a meal, or simply to share with friends at any kind of social gathering. It's also the perfect way to start or finish a meal with a cascade of elegant bubbles.

Try it as an aperitif alongside shellfish, caviar, smooth cheeses, nuts and all types of canapés. An innovative choice when combined with brunch and it also stands up well to more elaborate fare such as white and oily fish, meat dishes and haute cuisine (whit the possible

exception of highly seasoned foods). Ideal with free range chicken, game, red meat, roast lamb and pureed soups and perfect with desserts as the bubbles lighten and cleanse the sweet flavours.

In order to fully enjoy the qualities of this sparkling wine it should be consumed within nine months of purchase – that is to say within one year of bottling. The best serving temperature for Beta is 6°- 8°C; however it should not be kept in cold storage indefinitely. The most effective way to chill the bottle is to place it in the refrigerator the day before drinking.

Gently remove the cork, preferably without provoking the typical "pop," and place the opened bottle in an ice bucket filled half with ice and half with water. The most suitable glasses are champagne-style flutes, tall crystal clear glasses in the form of a tulip, as they allow the drinker to appreciate the columns of fine bubbles that appear as well as the delightful aromas. Upon serving, gently pour the wine down the inside of the glass and avoid filling it more than 2/3's full. when drinking, it is best to hold the glass by the stem to avoid warming the wine unnecessarily.

CONSERVATION

In order to best enjoy the special characteristics of these wines, they should be drunk young and keeping them at home for a long period is not recommended. However, they can be put aside for several months, without losing their quality by following the following guidelines:

- * Store them in a cool place.
- * The ideal temperature for storing is between 15° and 18°C, in a place with no fluctuations in temperature.
- * Avoid storing them in a place with strong or unpleasant smells.
- * Noise, light and high temperatures are their worst enemies.
- * Avoid exposure to sun or placing them near heat generating machines such as coffee makers.
- * Store the bottles in an upright position.

FORMAT

75cl. bottles in boxes of 6.



BARBADILLO

DESDE 1821