

OCTOBER 2026

THE AFICIONADO

OCTOBER CLUB BOTTLE

BODEGAS BARBADILLO, 'TOTO,' BRUT ESPUMOSO



BODEGAS BARBADILLO, 'TOTO,' BRUT ESPUMOSO *JEREZ, ANDALUCÍA, SPAIN*

When you think of Jerez, sparkling wine probably is not the first thing that comes to mind, and that is exactly what makes Toto so fun. Bodegas Barbadillo takes Palomino, the signature white grape of the Sherry region, and Chardonnay and turns them into a traditional-method sparkling wine grown in the Jerez Superior vineyards of Gibalbín and Santa Lucía. The inland vineyards encourage early ripening while preserving healthy fruit, giving Toto a distinctly southern Spanish sense of place.

Like Champagne, Toto undergoes its second fermentation inside the bottle, followed by 20 months of aging. But this is Brut Nature in the truest sense. No sugar is added at disgorgement, and the finished wine contains less than 1 g/L of residual sugar.

The result is pale straw in color with fine bubbles and a beautifully dry, smooth palate.

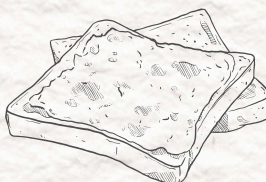
Yeasty notes from the traditional-method aging meet a pronounced mineral character, making this a fantastic bottle for anyone who loves crisp, savory sparkling wines. It is particularly at home alongside oysters, salmon, sushi and other seafood.



GREEN APPLE



LEMON ZEST



TOASTED BREAD



ALMONDS

VARIETAL

Palomino & Chardonnay

WHY WE LOVE THIS

Toto transforms Palomino into a bone-dry, traditional-method sparkling wine

AGE

20 months, with secondary fermentation in bottle using the traditional method

SOMMELIER TIP

This wine is fresh and crisp. Enjoy with light bright and acid driven foods! Fish would be great, a seafood paella or by itself...if you have access to a hot tub, bring it in ;)