

**DATHLIAD  
TINTERN PARVA  
SPARKLING  
BRUT  
TINTERN,  
WALES  
2014**

## **PRODUCER**

Judith and Colin Dudley have been running Parva Farm vineyard since 1996. The vineyard was originally planted in 1979. The present vineyard was planted in 1979 with subsequent plantings in 1985 and 1989. By 1996 the vineyard had been sadly neglected so Colin & Judith had some hard work on their hands to bring it back into production. It was gradually pruned and cleared and re-staked over 4 years until in 2001 it produced the first good crop of grapes (approx. 5 tonnes). Some of the original plantings were deemed unable to be saved so the vineyard was reduced in size to about 2.5 acres. They now grow around 16 different grape varieties although the main varieties are Bacchus, Seyval Blanc, Muller Thurgau, Pinot Noir and Regent. They also produce Welsh mead, fruit wines and ciders.

## **GRAPE VARIETY**

Seyval Blanc is a French hybrid, white grape variety that is a productive, disease resistant variety. Fairly early to ripen and suited to cool climates.

## **TASTING NOTES**

Made in the traditional method, Dathliad was created in 1999 ready for the Millenium celebrations. It's crisp and bright with lovely acidity and a long finish.

## **FOOD PAIRING**

If you're feeling posh, pair with smoked salmon, crab or lobster, if not, it'll go amazingly with fish and chips!

## **TECHNICAL DETAILS**

Varieties: 80% Seyval Blanc & 20% other varieties, mostly Huxelrebe

ABV: 12%

Closure: Cork

Vegetarian: No

Vegan: No

Organic: No

Biodynamic: No

