



CUEVAS SANTOYO 2000 Rose



BASE WINE	
% Grape variety (type of wine):	50% PINOT NOIR, 50% GARNACHA
Soil characteristics:	LIMESTONE AND STONY
Climate:	CONTINENTAL
Type of Harvest:	MANUAL
Category:	DIFFERENTIATED QUALITY MARK CUEVA
Country / Region of Origin:	SPAIN-CASTILLA LA MANCHA- TOLEDO

FERMENTATION	
Method:	TRADITIONAL METHOD (SECOND FERMENTATION IN BOTTLE)
Temperature:	16°C – 17°C
Ageing in stacks:	18 MONTHS

TECHNICAL INFORMATION	
Alcohol Percentage:	11,50 % v/v
pH:	3,00-3.30
Overpressure:	4,5 Bares a 20°C

CUEVAS SANTOYO 2000 ROSE Brut Nature:

Our Santoyo Cuevas Brut Nature 2000 Rosé is made with an unmistakable style and personality. It is one of the flagship products in our winery, result of its more than 18 months of ageing, and produced under strict quality criteria and careful detail.

Prepared with Pinot Noir and Grenache, making it an ideal CUEVAS wine for meat, salted fish and Japanese cuisine. This wine has a pink cherry colour, clean and bright. Delicate and intense aromas, enveloped in bakery and flowery memories. On the palate, the wine produces intense effervescence bubbles.



Ctra. Quintanar Km2
45810 Villanueva de Alcardete
Toledo, Spain

Tlf: 925 167 536
Fax: 925167265
vr@cuevassantoyo.com
www.cuevassantoyo.com