



## GOTAS DE PLATA Semi Dry



BASE WINE	
% Grape variety (type of wine):	70% AIREN, 30% MACABEO
Soil characteristics:	LIMESTONE AND STONY
Climate:	CONTINENTAL
Type of Harvest:	MANUAL
País/Región de Origen:	SPAIN-CASTILLA LA MANCHA-TOLEDO

FERMENTATION	
Method:	TRADITIONAL METHOD (SECOND FERMENTATION IN BOTTLE)
Temperature:	16°C – 17°C
Ageing in stacks:	9 MONTHS

TECHNICAL INFORMATION	
Alcohol Percentage:	11,5 % v/v.-
pH:	3,00 – 3,30
Overpressure:	4,5 Bares at 20°C

### CUEVAS SANTOYO Semi Dry:

The Semidry Gotas de Plata is made with Airen and Macabeo varieties and is aged in stacks for more than 9 months, using the best raw material to produce this semidry wine with an undeniable quality.

A clean and bright sparkling wine with a pale yellow colour with fine and persistent bubbles. It has aromas of fresh pastries with a final touch of apple, making it ideal for desserts and pastries. This sparkling Toledo wine has an excellent balance between alcohol content and acidity, and its medium-high structure leaves a very pleasant feeling in your mouth.



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