



GOTAS DE PLATA Brut Nature



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

GOTAS DE PLATA Brut Nature:

The Gotas de Plata Brut Nature is a sparkling wine ideal to go with a whole meal given that its complexity improves the most versatile dishes: risotto, seafood, stews, smoked meats and strong spices. It is aged over 9 months and demonstrates our ability to produce the perfect sparkling wine made from the indigenous Castilla la Mancha variety, the Airen, producing a blend with Macabeo varieties from our own vineyards.

Pale yellow in colour with gold highlights, clean and bright. Fine and persistent bubbles which form a crown, which indicates good fermentation in the bottle. You will notice soft toasty notes intermixed with spring fruit. Very complex with elegant notes and an aromatic amplitude that improves with time in the glass. It is broad, balanced and complex on the palate.



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