



CAROLUS Gran Reserva CUEVAS SANTOYO



BASE WINE	
% Grape variety (type of wine):	33% SAUVIGNON BLANC 33% AIREN, 33% MACABEO
Soil characteristics:	LIMESTONE AND STONY
Climate:	CONTINENTAL
Type of Harvest:	MANUAL
Category:	DIFFERENTIATED QUALITY MARK CUEVA
Ageing:	15% OF THE BASE WINE IN AMERICAN OAK BARRELS
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:	>36 MONTHS

TECHNICAL INFORMATION	
Alcohol Percentage:	12 % v/v.-
pH:	3,00 – 3,30
Overpressure:	4.5 bars at 20° C

CAROLUS Gran Reserva de CUEVAS SANTOYO:

A Cuevas wine made using traditional methods with Sauvignon Blanc, Airen and Macabeo varieties from our vineyards. Intense and powerful while subtle and delicate this wine is endowed with great vinosity. In short, it is an aromatic and structured Cueva wine whose volume and persistence makes it ideal to go with a whole meal.

Aged in stacks for a minimum of 36 months in caves, with manual rotation and disgorgement. The wine is ideal to go with a whole meal including Carpaccio, cured cheeses, smoked meats, seafood and any other kind of meat. It has a gold yellow colour with fine bubbles, with notes of pastries and dry and toasted nuts. Creamy and round, vinous, fresh acidity and an excellent integration of carbon.



Ctra. Quintanar Km2
45810 Villanueva de Alcardete
Toledo, Spain

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