



CAROLUS Reserva Imperial CUEVAS SANTOYO

BASE WINE	
% Grape variety (type of wine):	33% CHARDONNAY, 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:	> 24 MONTHS

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

CAROLUS Reserva Imperial de CUEVAS SANTOYO:

Carolus, the CUEVAS flagship wine, is only produced with the best harvests with more than 24 months of aging and made with Chardonnay, Airen and Macabeo varieties fermented in American oak barrels for 30 days. Ideal for enjoying at any time of day and going well with white meats, fish and seafood.

Pale and bright yellow with a good release of very fine bubbles. Harmonic aromas with fruity flavours and fine pastries. The flavour is lively and fresh, delicate and smooth with a fine acidic structure.



Ctra. Quintanar Km2
45810 Villanueva de Alcardete
Toledo, Spain

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