



CUEVAS SANTOYO 2000



BASE WINE	
% Grape variety (type of wine):	33% MACABEO, 33% AIREN, 33% CHARDONNAY
Soil characteristics:	LIMESTONE AND STONY
Climate:	CONTINENTAL
Type of Harvest:	MANUAL
Category:	DIFFERENTIATED QUALITY MARK CUEVA
Country / Region of Origin:	ESPAÑA-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 Bars at 20°C

CUEVAS SANTOYO 2000 Brut Nature:

Brut Nature 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.

This CUEVAS wine is made with select grapes from our Macabeo, Airen and Chardonnay vineyards ideal for meat and fish. This wine has a yellow colour, clean and bright. Aromas of aging on a background of nuts with light toasted notes. The flavour has an excellent structure on the palate while retaining a fresh and soft background.



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