



## CUEVAS SANTOYO Brut



BASE WINE	
% Grape variety (type of wine):	50% MACABEO, 50% AIREN
Soil characteristics:	LIMESTONE AND STONY
Climate:	CONTINENTAL
Type of Harvest:	MANUAL
Category:	DIFFERENTIATED QUALITY MARK CUEVA
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:	12 MONTHS

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

### CUEVAS SANTOYO Brut:

The Santoyo Cuevas Brut is aged more than 12 months and is made from native grape varieties from our own vineyards. It reflects the great strength and personality of the vines, as well as the quality criteria that have always prevailed in our winery.

Perfect for appetisers with seafood starters, paella, fideuá noodles, etc. This wine has a pale yellow colour and fine and persistent bubbles. Light flavours with an elegant and broad retronasal finish. Aromas filled with aromatic tones. It is a live and light CUEVA wine.



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