



GOTAS DE PLATA Rose



BASE WINE	
% Grape variety (type of wine):	50% GARNACHA, 50% TINTO FINO
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 Rose:

Gotas de Plata Rosé is our quality sparkling rosé made according to the traditional method and with a careful selection of base wines which give it the fruitiness and elegance typical of our region. Aged over 9 months, this sparkling wine is made under strict quality criteria and careful detail. It is ideal for meats, salted fish and Japanese cuisine.

This wine has a pink salmon colour, clean and bright. Delicate and intense aromas, with hints of raspberry and fresh strawberries, enveloped in bakery and flowery memories. Creamy on the palate, the wine produces intense effervescence bubbles. Medium retronasal finish, bringing to us memories of red fruit.



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