



## GOTAS DE PLATA Brut



BASE WINE	
% Grape variety (type of wine):	70% AIREN, 30% MACABEO
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 Brut:

The Brut de Gotas de Plata is aged more than 9 months and demonstrates the expertise of our winery. Our Gotas de Plata sparkling wine, demonstrates our ability to produce the perfect sparkling wine made from the indigenous Castilla la Mancha variety, the Airen, producing a blend with Macabeo grapes from our own vineyards.

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.



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