



CUEVAS SANTOYO Semi Dry



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 Bars at 20°C

CUEVAS SANTOYO Semi Seco:

The Semidry Santoyo Cuevas is made with Macabeo and Airen varieties and is aged in stacks for more than 12 months. It reflects the great strength and personality of the vines, as well as the quality criteria that have always prevailed in our winery. Ideal for desserts and pastries.

A round and sweet Cuevas wine, pale yellow in colour with fine and persistent bubbles. Aromas filled with aromatic tones.



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