Shaya



Bodegas Shaya
D.O. Rueda



TYPE
White wine

GRAPE VARIETIES
Verdejo grapes from organic certified vineyards.

VINIFICATION
The grapes for this wine come from low yielding very old Verdejo vineyards. The vines are trained in the vaso system and planted in very sandy soils which make possible the fact that many of the vines are ungrafted and very old. The fermentation has been carried out in stainless-steel tanks at a controlled temperature and later it was left on its fine lees to provide the complexity, roundness and creamy structure on the palate. Part of the wine was fermented and later remained in French oak barrels ensuring excellent in-bottle aging.

TASTING NOTES
It displays a nose of fruits and floral notes, with a hint of stone fruits and grapefruit. Well-structured on the palate, it displays mineral notes, marzipan and spices with a refreshing acidity and a long finish where its minerality is exhibited.

PAIRING FOOD
Ideal to pair with cooked seafood, shellfish and white fish, light pasta in salads or with marinara sauce, grilled blue fish, smoked sausages, white meat, semi-cured cheeses, creams.

CONSERVATION
It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 15 °C and a controlled humidity.

SERVICE TEMPERATURE
To fully enjoy this wine, temperature must be between 8 °C and 10 °C.

Agricultura UE

VEGAN

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Scan for nutrition information and ingredient list:

750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended