Shaya Habis



Bodegas Shaya
D.O. Rueda



TYPE
White wine fermented and aged in barrels.

GRAPE VARIETIES
Verdejo

VINIFICATION
Shaya Habis is a special selection of very old Verdejo vines, trained in vaso system and planted in very sandy soils. The wine is also barrelfermented and aged on its lees in large French oak barrels of 500 and 600 litres for 8 months.

TASTING NOTES
Greenish gold, very complex and subtle in nose, mineral character, displays citrus notes, white flowers and ripe stone fruit (peach, apricot and nectarine) fused with elegant toasted notes. On the palate, its fruitiness stands out in a broad, tasty and serious set without losing the freshness provided by a balanced acidity. Very long finish of bitter fruits as well as smoked and mineral notes.

PAIRING FOOD
Ideal to pair with appetizers, seafood, intensely flavored seafood and molluscs, grilled and sauced fish, smoked sausages, white meat and roasted poultry, pasta with marinara sauce, soft cheeses, creams and soups...

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. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

SERVICE TEMPERATURE
To fully enjoy this wine, temperature must be between 10 °C and 12 °C.

Scan for nutrition information and ingredient list:

VEGAN

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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