

## **SHAYA**





**PRODUCER** 

Bodegas y Viñedos SHAYA

**REGION** 

RUEDA

**COUNTRY** 

**SPAIN** 

**TYPE OF WINE** 

Young white.

**VARIETY** 

Verdejo

The grapes for this wine come from 30.5 Ha. of 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. Ideally suited to the poors soils and harsh environment in the Appellation of Rueda, the vineyards of Verdejo are located in the west of Segovia, planted in very sandy soils covered with alluvial pebbles. Rueda itself is geographically unremarkable; mainly flatlands, though high in altitude, about 2,300 feet above sea level for most of the region and some areas even get snowfall

It displays a nose of toasty baking spices, nutmeg, spring flowers, marzipan, and pit fruits. A bit richer and more complex on the palate than the "regular" cuvee, this vibrant effort

could evolve for 1-2 years but is drinking well now.

## **FOOD PAIRINGS**

Seafood as stuffed mussels, oysters, shrimps, and scallops, fish, vegetables, rices and pasta.

## **SERVICE TEMPERATURE**

7 - 10 °C

Alcoholic degree: 13% Vol.

750 ml.

Contains sulphites.

Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.