

# SHAYA 2018

## PRODUCER

Bodegas Shaya

## REGION

D.O. Rueda | Spain

## TYPE OF WINE

Young White

## VARIETAL

100% Verdejo

## AGING

20% of the wine is aged  
4M | French oak

## ALCOHOL

13.5%

## TARTARIC ACID

5.70 g/l

## pH

3.53

## CLOSURE

Stelvin



## TASTING NOTES

On the nose it displays 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 wine could evolve for 1-2 years but is drinking well now.

## VINEYARDS

The grapes for this wine come from 30.5 Ha. (75 acres) of low yielding, very old Verdejo vineyards. The vines are trained in the vaso system and planted in sand-rich, alluvial pebble covered soils, therefore, many of the vines are ungrafted. Ideally suited to the poor soils and harsh environment in the Appellation of Rueda, the vineyards of Verdejo are located in the west of Segovia. 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.



**93 POINTS**

**GUÍAPEÑÍN**

**90 POINTS**

**JAMES SUCKLING.COM** 