



VÍÑAS FAMILIA
GIL
FAMILY ESTATES

SHAYA HABIS



Bodegas Shaya
D.O. Rueda



SHAYA HABIS 2022

TYPE

White wine fermented and aged in barrels

GRAPE VARIETIES

Verdejo from organic certified vineyards

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 barrel-fermented 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.

FOOD PAIRINGS

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.

WINE STORAGE

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.

SERVING TEMPERATURE

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

UPC: 851115002065

CASE SCC: 20851115002069



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

GUIA PEÑIN 2022
94 POINTS

GUIA PEÑIN 2021
94 POINTS

GUIA PEÑIN 2020
94 POINTS