



VINAS FAMILIA
GIL
FAMILY ESTATES

SHAYA VERDEJO



Bodegas Shaya
D.O. Rueda



SHAYA VERDEJO 2022

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.

FOOD PAIRINGS

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.

WINE STORAGE

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

SERVING TEMPERATURE

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

UPC: 851115002027

CASE SCC: 10851115002024



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 2023
93 POINTS

GUIA PEÑIN 2022
93 POINTS

GUIA PEÑIN 2021
93 POINTS