

SHAYA HABIS 2018



PRODUCER

Bodegas Shaya

REGION

D.O. Rueda | Spain

TYPE OF WINE

Aged White

VARIETAL

100% Verdejo

AGING

8M | French oak

ALCOHOL

13.5%

TARTARIC ACID

5.80 g/l

pH

3.45



VINEYARDS

The grapes are sourced from a special selection of very old Verdejo vines. The manual harvest is hand sorted in the vineyards and again on the sorting table before being processed into an inert press to minimize oxidation. The juice is barrel fermented and aged on its lees.

93 POINTS

GUÍAPEÑÍN

92 POINTS

vinous

"Limpid gold. Ripe citrus fruit, toasted nut and floral aromas are complemented by hints of quinine, beeswax and succulent herbs. Concentrated and subtly smoky on the palate, showing solid thrust and a touch of bitterness to the lemon pith, pear and peach pit flavors. Dry and focused on the chewy, clinging finish, with citrus zest and pit fruit notes lingering. Aged in 500 and 600 litre French oak barrels."

— J.R. | February 2021