



Shaya Verdejo - Vegan

Country:	Spain	Region:	Rueda
Type:	White	Varietal:	Verdejo
Format:	12 x 750ml		

BC	AB	SK	MB
+505560	+774652		
Speculative			

TASTING NOTES

- Colour:** Fresh, straw gold in colour.
- Aroma:** Aromas of toasty baking spices, nutmeg, spring flowers, marzipan, and pit fruits.
- Taste:** Round and mellow, with very subtle acidity. Flavours of banana, vanilla bean and pear are evident on the mid-palate, while the finish is smooth and with tropical flavours.
- Food:** Seafood as stuffed mussels, oysters, shrimps, scallops, fish, vegetables, rices and pastas with light sauce.

AWARDS & ACCOLADES

2023 ~ 92 Points. "The 2023 Verdejo Shaya from Rueda was fermented 30% in barrel with lees aging, while the remainder was vinified in tanks. Aromas of mint, bay leaf, peach and green apple emerge on the nose. The palate is medium-bodied, plush and supported by a soft oak backdrop. Freshness is balanced by delicate concentration, finishing with a varietal hint of bitterness." - Joaquín Hidalgo - Antonio Galloni's Vinous, Jun/2025

2023 ~ "Lightly floral and fresh, with a waft of broom accenting the ripe yellow plum, lemon peel, Marcona almond and anise notes." - Wine Spectator, Jun/2025

OTHER INFO

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 poor 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.



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