

CARRASVIÑAS Barrel Fermented

Denomination of Origin Rueda

Variety. 100 % Verdejo

Type. White Wine Barrel Fermented

Alcohol. 13,5%

Harvest: By hand.

Serving temperature. 8° to 10 °C

VINEYARD-CLIMATE-HARVEST The grapes for this wine come from our oldest vineyards located in Pozaldez. The poor and boulder gravelly soil provides the typical character of the Verdejo wines of Rueda. The vineyard is of low yield of 5000 kg. per hectare. The climate is continental, with very cold winters with frost and sometimes snowfall; spring and autumn with mild temperatures and frequent rainfall; and very warm and dry summers with a great difference in temperature during day and night. This results in an ideal climate for our grapes to ripen. Harvest is carried out in the middle of September when the grapes have reached their ideal ripening stage. We harvest the grapes by hand in cages of 20 kg, unloaded directly in the winery.

WINEMAKING PROCESS

Destemming and crushing of the grapes with a light pressing in order to extract the grape must. Following, we make a light clarification with the help of cold in order to pass directly to fermentation in French oak barrels of 500 and 300 litres. Spontaneous fermentation with own yeasts. The wine is aged for 6 months where we regularly remove the lees, a technique called batonnage, in order to achieve a more complex and structured wine. Finally, the wine pass through stainless steel deposits where it is later clarified, stabilized and filtered. After bottling, the wine remains for ageing during five before it is released to the market.

TASTING NOTES Visual Straw yellow with greenish reflections, clean and shiny. Aromas Complex nose, hints of peach and pear. Aromas of thyme, mint, vanilla and cinnamon, and with marked hints of the typical aromas of this variety; white flowers, aniseed and nuts. Mouth The wine is unctuous, broad and of remarkable structure. Elegant sensations of yellow apple, tropical fruit, toasted almonds. Minerals and a long spicy finish.

