

CARRASVIÑAS BRUT

Denomination of Origin Rueda
Variety. 100 % Verdejo
Type. Sparkling white wine (Brut)
Alcohol. 12,5%
Harvest: Machine during night.
Serving temperature. 7° to 9 °C

Carrasviñas Brut is the most personal project of our winemaker Angela Lorenzo, a wine that she has developed together with the renowned oenologist Joan Milá. Carrasviñas Brut is a sparkling young wine in which the elegance and finesse of our native variety Verdejo is reflected.

VINEYARD-CLIMATE-HARVEST

Every year we start harvest with our vineyard “Los Valles”, located in Pozaldez. It is a vineyard of gravel soil with a very slow ripening process, ideal for making sparkling wines. 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 results in hot and dry summers with a great difference in temperature during day and night. This is an ideal climate for our grapes to ripen. Harvest is carried out in the month of September when the grapes have reached their ideal ripening stage.

WINEMAKING PROCESS

Very slight pressing is carried out in order to extract only the most delicate aroma and flavors of the free run grape must. A mixture of selected yeast and sugar is added to the blend in order to initiate the second fermentation in the bottle, during which the bubbles appear naturally.

TASTING NOTES

Clean and shiny. Straw-green color. Intense, complex and aromatic on the nose. Notes of baked apple and ripe fruit (peach). Notes of pastries and white flowers, without losing the characteristic aromas of Verdejo; the hints of fennel and menthol. Alive, creamy, balanced and structured, endowed with great freshness and well integrated carbonic. Hints of nuts, eucalyptus, citrus touches. Persistent and long finish.

