



CARRASVIÑAS DORADO RUEDA

Variety: Verdejo and Palomino Fino
Type: Dorado
Vol.Alc. 15%
Harvesting: Manual

ELABORATION



The grapes remain in the vineyard maturing until they acquire a high level of alcohol (around 15°C), and maintain good and healthy conditions until we proceed with harvest. Manual harvest by hand. The different varieties are vinified separately at the winery; we destem and do a soft pressing to extract the free run juice.



The must is fermented in stainless steel tanks. At the end of the alcoholic fermentation, the thick lees are removed and we then do the blend of the two types of wines.



Following the traditional winemaking process that our ancestors carried out, we keep the wine in 16 L glass bottles (called "damajuanas") for 18 months, outdoors in an open space where the wine is exposed to the extreme meteorological conditions of the summers and winters in Castile-León, with temperatures ranging between -10°C to 38°C. During this time the wine realizes an "oxidative aging" giving the wine a golden color, and the characteristic aromas and flavours.



After the oxidative aging, the wine is transferred into oak barrels for ageing during at least two years prior to bottling.

TASTING



Visual: Golden color, clean and bright.

Aromas: Notes of high alcohol levels from the oxidative aging, as well as sensations provided by the oak used for aging. Nuances of nuts and roasted oak appear

Mouth: Notes of glyceride with a range of flavours such as nuts, roasted oak. Full-bodied with a great complexity due to the long oxidative aging in oak barrels. Long, dense and spicy

PACKAGING



6 unit box. Horizontal bottles.

