

CARRASVIÑAS BRUT

Carrasviñas Brut is the most personal project of our winemaker Ángela 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 heavy 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 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 month of September when the grapes have reached their ideal ripening stage.

The grapes arrive quickly to our winery in order to not lose their characteristics.

WINEMAKING PROCESS

A very slight pressing is carried out in order to extract only the most delicate aroma and flavours of the free-run grape must. During the fermentation process, the grape must is transformed into a young and aromatic wine. 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. This process is known as the traditional method of champagne. The bottles are stored and rest in our sparkling room, without any variations of light, temperature or humidity, for a minimum of 9 months, so that our sparkling wine acquires its complexity and characteristic flavour.





TASTING NOTES

Visual

Clean and shiny. Straw-green colour.

Aromas

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.

Boca

Alive, creamy, balanced and structured, endowed with great freshness and well integrated carbonic. Hints of nuts, eucalyptus, citrus touches. Persistent and long finish.

FOOD PAIRING

Appetisers, risotto with mushroom, rice dishes, salads and fish. Poultry and white meats.

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