

Carrasviñas Brut



Tasting notes Carrasviñas Brut

Other sparkling wines Brut. 9 months in bottle.

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Pairing

Aperitif, Smoked foods, Seafood, White fish, Rice dishes

About Carrasviñas Brut

Carrasviñas Brut is a sparkling wine made with the **Verdejo** variety produced by the **Félix Lorenzo Cachaza** winery in the **D.O. Rueda**.

Félix Lorenzo Cachaza is named after one of the 8 founders of the **D.O. Rueda** who took a chance on **Verdejo**, a variety that was about to disappear but that was then brought back for everyone to enjoy. Now, 6 generations later, his family is still following the same methods in the winery in **Pozaldez** (Valladolid). Quality white wines, born out of tradition, experience and love of the land.

One thing that makes **Cachaza** stand out is their 9 hectares of pre-phylloxera vineyards. Strains that were miraculously unaffected by phylloxera at the time and that continue to thrive after 140 years in very rough ground and a continental climate. The harvest is carried out manually and reaches the winery as quickly as possible.

The **Carrasviñas Brut** grape is lightly pressed until the free-run juice appears. It is fermented and turned into base wine. It is then fermented a second time using selected yeasts and sugar. The bottles rest in the cellar for a minimum of 9 months. After aging, the bottles are carefully moved to put the lees in suspension. Then the bottle is tipped so that all the lees move to the neck for disgorging. Finally, expedition liquor is added and the bottle is capped.

Carrasviñas Brut is a young sparkling wine that captures the elegance and finesse of the **Verdejo** variety.