



CARASSIA

MÉTHODE TRADITIONNELLE

CARASSIA BLANC DE BLANCS BRUT

MÉTHODE TRADITIONNELLE

Produced and bottled by
CARASTELEC SPARKLING WINERY

TERROIR

Provenance: north-west of Transylvania, DOC Crișana/Kőrösvidék,
Kársztelek/Carastelec village

Soil: clay, mica

Orientation south-facing slopes

Density: 6250 plante/ha

Training: Guyot mid-cordon

Blend: **100% Chardonnay, 21% perpetual reserve**

Assemblage and cellaring: May 2020.

Maturation on lees: 24 months

Disgorgement: 2022.

ABV: 12%

Dosage: 10 gr/l

Acidity: 7,35 gr/l

TASTING NOTES

Blanc de Blancs is characterized by a harmonious structure: the perfect balance of freshness and maturity. It has a lovely biscuity, yeasty nose and an elegant and creamy mouthfeel with lots of layers; a single sip of it reveals the complexity of the Chardonnay grapes and its 24 months aging on the lees. It has flavors of green pear, citrus, apricot and green apple combined with brioche and yeast aromas. Intense but not heavy, lovely lemony acidity and mineral feel to. The creamy mousse gives its fine texture; its aftertaste resembles honey and white flower flavors.

AWARDS

The Champagne and Sparkling Wine World Championship

2020 SILVER medal

2018 GOLD medal

2018 BEST IN CLASS future release

2018 SILVER medal

2017 SILVER medal



CARASTELEC
SPARKLING WINERY

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