



CARASSIA

MÉTHODE TRADITIONNELLE

CARASSIA BLANC DE BLANCS BRUT MAGNUM

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Produced and bottled by
CARASTELEC SPARKLING WINERY

TERROIR

Provenance: north-west of Transylvania, DOC Crişana/Kőrösvidék,
Kárásztelek/Carastelec village
Soil: clay, mica
Orientation south-facing slopes
Density: 6250 plante/ha
Training: Guyot mid-cordon

Blend: **100% Chardonnay** harvested in 2018
Assemblage and bottling: 2019
Maturation on lees 36 months in magnum bottle
Disgorgement: 2022
Alcohol: 12%
Dosage: 10 gr/l
Acidity: 6,83 gr/l

TASTING NOTES

Bright golden colour with a delicate mousse, this Blanc de Blancs Brut, matured in bottles for 36 months has a rich and impressive profile with fresh and delicately fruity and biscuity notes on the palate. It has a harmonious structure: the perfect balance of freshness and maturity. Rich and ripe leesy and appley nose. Fresh and citrusy with some tropical notes.

It has an elegant taste and creamy texture; a single sip of it reveals the complexity and richness of the Chardonnay and its long-lasting ageing on the lees. The delicate and long mousse is soft; its extra-long finish gets in every corner of your palate.

AWARDS

The Champagne and Sparkling Wine World Championship

2021 GOLD medal
2021 BEST IN CLASS Romanian Blanc de Blancs
2021 BEST IN CLASS Romanian Magnum
2019 SILVER medal



CARASTELEC
SPARKLING WINERY

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