



CARASSIA

MÉTHODE TRADITIONNELLE

CARASSIA CLASSIC BRUT MAGNUM

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Produced and bottled by
CARASTELEC SPARKLING WINERY

TERROIR

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

Soil: clay, mica

Orientation south-facing slopes

Density: 6250 plante/ha

Training: Guyot mid-cordon

Blend **65% Chardonnay, 18% pinot noir, 17% meunier**

Assemblage and cellaring: May 2019

Maturation on lees 36 months in magnum bottle

Disgorgement: 2022

Dosage: **8 gr/l**

AlcoHol: 12%

Acidity: 6,45 gr/l

TASTING NOTES

This classic assemblage of Chardonnay and Pinot Noir is all about elegance, finesse, and brightness, a subtle combination of complexity, length and freshness. Elegant with nice complexity and soft mousse. Ripe apple nose with straw notes, nice toastiness. Full body towards being winey. Its texture is seductive, round and well balanced with velvety bubbles and a long, straightforward aftertaste.

AWARDS

Champagne and Sparkling Wine World Championship

2021 BEST IN CLASS Romanian NV Brut

2021 GOLD MEDAL

2019 NATIONAL CHAMPION

2019 BEST IN CLASS Romanian NV Brut

2019 BEST IN CLASS Romanian Magnum



CARASTELEC
SPARKLING WINERY

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