



# CARASSIA

MÉTHODE TRADITIONNELLE

## CARASSIA ROSÉ BRUT

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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 **30% pinot noir, 24% meunier, 40,5 % chardonnay ( 30% perpetual reserve), 5,5 % red wine**

Assemblage and cellaring: May 2020

Maturation on lees: 24 months

Disgorgement: 2022.

Alcohol: 12%

Dosage: 9 gr/l

Acidity: 6.9 gr/l

### TASTING NOTES

Carassia Rosé Brut is a bright salmon-coloured, generous, fruity sparkling wine. Elegantly fruity, exquisite, great complexity, fantastic finish. The refined fruity aromas are intense and meld harmoniously with citrus notes and an elegant, subtle minerality. The final is fresh and smooth. Its effervescence is long-lasting, vivid and creamy. Matured 24 months on lees in the bottle.

### -AWARDS

The Champagne and Sparkling Wine World Championship

2021 CHAIRMAN'S TROPHY 2021

2021 NATIONAL CHAMPION

2021 BEST IN CLASS Romanian Rosé

2021 GOLD medal

2017 SILVER medal



CARASTELEC  
SPARKLING WINERY

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