



CARASSIA

MÉTHODE TRADITIONNELLE

CARASSIA ROSÉ BRUT MAGNUM

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Produced and bottled by
CARASTELEC SPARKLING WINERY

TERROIR

Provenance: north-west of Transylvania, DOC Crişana/Kőrösvidék,

Kársztelek/Carastelec village

Soil: clay, mica

Orientation south-facing slopes

Density: 6250 plante/ha

Training: Guyot mid-cordon

Harvest: August 2018

Blend: **55% pinot noir, 18% meunier, 18% chardonnay 9%** red wine

Assemblage and cellaring date: May 2019

Maturation on lees 36 months in magnum bottle

Disgorgement: 2022

Alcohol: 12%

Dosage: 9 gr/l

Acidity: 6.6 gr/l

Carassia Rosé Magnum is a serious rosé, elegant, fresh and succulent. Peachy colour, delicious nose with lovely sumptuous mousse. On the palate, it is velvety and deliciously fresh, as well as generous and well-structured. Made from base wines harvested in the stunning 2018 vintage, matured 36 months on lees.

AWARDS

The Champagne and Sparkling Wine World Championship

2022 GOLD MEDAL



CARASTELEC
SPARKLING WINERY

www.carastelecwinery.com

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