



CARASSIA

MÉTHODE TRADITIONNELLE

CARASSIA CLASSIC 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 **43% Chardonnay, 23 Chardonnay reserve, 15% pinot noir, 19% meunier**

Assemblage and cellaring: May 2020.

Maturation on lees: 36 months

Disgorgement: 2023

Dosage: **8 gr/l**

Alcohol: 12%

Acidity: 6,94 gr/l

TASTING NOTES

This classic assemblage of Chardonnay, Pinot Noir and Meunier is deep, complex sparkling with a rich and precise mousse with pronounced biscuity notes, a subtle combination of structure, length and purity. The expressive nose with some complexity opens on white flower aromas followed by fine biscuity layers, hints of candied fruits and brioche. Its texture is seductive, round and well-balanced with rich and precise mousse and a long, straightforward aftertaste.

AWARDS

The Champagne and Sparkling Wine World Championship

2022 SILVER Medal

2021 SILVER Medal

2020 SILVER Medal

2019 SILVER Medal




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www.carastelecwinery.com

457065 Carastelec nr. 604., Crisana, jud. Sălaj, România / info@carastelecwinery.com / facebook.com/carastelec