



CARASSIA

MÉTHODE TRADITIONNELLE

CARASSIA 773 VINTAGE 2018 BRUT MAGNUM

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Produced and bottled by
CARASTELEC SPARKLING WINERY

TERROIR

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

WINEMAKING

Manual harvesting at technological maturity, 170-180 g/l sugar. Half of the grapes were pressed as whole clusters, while the other half was destemmed, after which the first alcoholic fermentation of the base wines was conducted separately, by clone, in stainless steel tanks at a controlled temperature.

Blend: 80% Chardonnay (10% matured in oak barrels), 20% Pinot Noir

Maturation on lees: 60 months

Dosage: 11 gr/l

Alcohol: 12%

Acidity: 7 gr/l

Assemblage and cellaring: 2019

Disgorgement: 2024

TASTING NOTES

Citrus and summer fruit aromas, peaches, apples, green pears, and a hint of fine herbs. Elegant and juicy, this sparkling wine aged in magnum bottles has retained its freshness and fruitiness, blending with autolytic notes of brioche over the five years of bottle aging. Fine bubbles and a persistent mousse envelop and caress the taste buds.

FOOD PAIRING

Seafood, sushi, pasta or truffle risotto, salmon tartare, sautéed vegetables, mushrooms, chicken, Thai dishes

AWARDS The Champagne and Sparkling Wine World Championship
2024 GOLD MEDAL




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