

CARRASVIÑAS Rueda Verde

One of the emblematic wines in the D.O. Rueda with more than 70 years history; made with grapes from century-old vineyards in the region.

VINEYARD-CLIMATE-HARVEST

The grapes in this wine come from Verdejo vineyards planted in different areas of the Denomination of Origin Rueda; from young wire-trained vineyards with stony soil, to our more than 140 year old bush vines that survived the phylloxera plague due to the sandy soil. These vineyards are located in the village of Alcazarén, an area with very sandy soil and of low yield with an average of 2.000 kg per hectare. This is the reason why we wanted to make a complex and special wine. The climate is continental, with very cold winters with frost and sometimes snowfall; spring and autumn with mild temperatures and frequent rainfall; and very warm and dry summers with a great difference in temperature during day and night. This results in an ideal climate for our grapes to ripen. Harvest is usually carried out in the month of September when the grapes have reached their ideal ripening stage. We harvest one part of the grapes by hand in cages of 10 kg, unloaded directly in the reception area in our winery. The wire-trained vines are harvested by machine during night, taking advantage of the colder temperature in order to avoid oxidations.

WINEMAKING PROCESS

In the winery we do a light pressing to extract the grape must. A static deflation is carried out with cold temperatures and then the wine goes through cold fermentation during three to four weeks. Afterwards, a racking operation, or transfer of the wine, is carried out to eliminate the thick lees, leaving only the fine lees in the wine, which we work for several months. This contributes to giving the wine complexity and structure, and a final touch of elegance. The last stage in the winemaking process is to clarify, stabilise and carry out a light filtration before bottling the wine.





TASTING NOTES

Visual

Straw yellow with greenish reflections, clean and shiny.

Aromas

Clean nose with high intensity of the varietal aromas of Verdejo, such as fennel, freshly cut grass, mixed with aromas of white fruit (apple, pear) and tropical notes (mango and pineapple).

Mouth

Complex wine with acidity and bitterness well balanced. Sweet tones of the fruit that appears on the nose (mango, apple). A wine with a long aftertaste that invites you to continue drinking.

FOOD PAIRING

Rice dishes with fish, octopus, seafood, sushi, white fish. Meat or tuna tartar.

Denomination of Origin Rueda

Variety. 100 % Verdejo

Type. Young white wine

Alcohol. 13%

Harvest. By hand and by machine during night.

Serving temperature. 8º a 10 ºC