

CARRASVIÑAS “BRUT SPARKLING WINE”

TYPE: Brut sparkling wine. 2022 vintage.

CLIMATOLOGY: Continental type. Winter was very cold and summer was short and hot. Rain mostly occurred in spring and fall. The significant thermal variation between day and night should be highlighted. As a result, grape ripening was slower and the obtained acidity index was excellent.

GRAPE VARIETIES: 100% Verdejo

WINE MAKER: Ángela Lorenzo

HISTORY: Produced from the famous hands of Joan Milá, one of the most well-known cava producers. It was the first experience of this Rovira i Virgi University teacher out of the D.O.Cava.

HARVEST: It took place over the second week of September. Fruit was selected according to the following criterion: ripeness degree, alcohol percentage, health condition and vine age. Selected grapes come from vineyards of 11.5 and 12 alcohol content.

WINEMAKING: Sparkling wine made from Verdejo base wine through the “*Champenoise method*”. Top-quality must from a light press. First fermentation takes place in stainless-steel tanks, equipped with cooling system, at 13 °c, for 20 days. Subsequently, it is lightly aged on its lees before being bottled. Tirage or bottle filling took place in temperature-controlled rooms at 15 °c approximately, in early March, to cause secondary fermentation. Ageing process or *rima* (rows) lasts at least 10 months. Disgorging date was set for March.

BOTTLING: May 2023

DISGORGING DATE: March 2024

TASTING NOTES

COLOR: Straw yellow color, with light greenish hues. A fine continuous stream of small and spherical bubbles.

NOSE: Medium to high intensity notes, with white fruit aromas, highlighting the ones proceeding from the second fermentation in the bottle such as confectionary and nutty notes.

TASTE: The first impression is ample and intense although extremely soft on the mid-palate. Nutty notes, white and stone fruit come through. Elegant background with hints of lees and toasted bread.

WINE ANALYSIS:

ALCOHOL CONTENT:	12.5% VOL
RESIDUAL SUGAR:	10-11g/l
TOTAL ACIDITY :	6 g/l
VOLATILE ACIDITY:	0.40 g/l

CONSUMPTION: Best in the following 5 years.

