



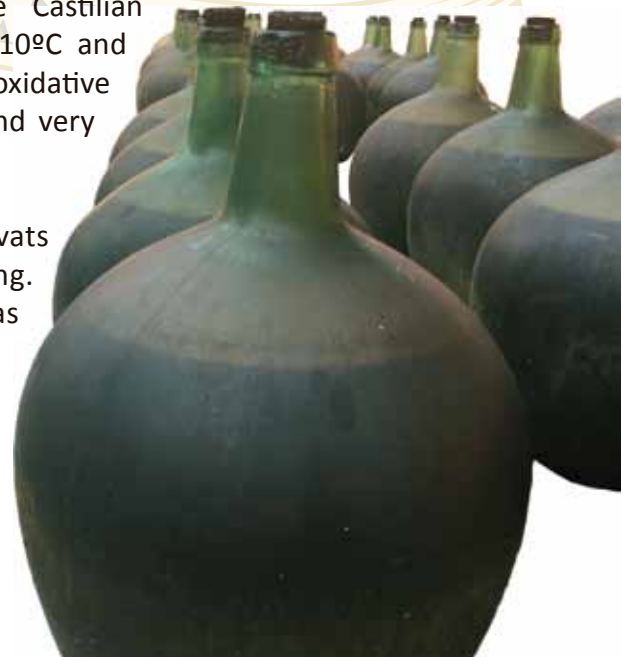
The wines of Rueda have changed radically since the foundation of the Denomination of Origin in 1980. In those years, together with the other seven founders of the Denomination, we took a transcendental decision in the history of the denomination itself. We took a step forward by completely changing the style of the wines of that time and began to produce wines more modern, fresh, young and fruity. It was a complete revolution.

Our ancestors (parents, grandparents and great grandparents) made this kind of white wine so special, a tradition that we now recover to recall those feelings: **Carrasviñas Dorado**.



In those days our grandparents began to harvest in mid-October, looking for grapes with a high graduation. They mixed the two characteristic varieties of the area; Verdejo and Palomino Fino. After the alcoholic fermentation, which was carried out in large oak vats in underground cellars - ours are excavated in the 18th century - it was temporarily bottled in 16 liter ("damajuanas") jars. Subsequently they were topped with wine alcohol and remained in the interperie 18 months, suffering the harsh inclemencies of the winter and the Castilian summer, with temperatures between -10°C and 38°C. During this time the wine made an oxidative aging giving the wine a golden color, and very peculiar flavors and aromas.

After that time we returned the wine to the large vats where it passed around 6 months of aging before bottling. The alcoholic graduation of the Dorados de Rueda was around 18°.





This label wore the bottles of the firsts **Carrasviñas Dorados**. The label dates from 1942. It was undoubtedly one of the most important steps in the history of our winery: bottling. Previously we marketed our wines in bulk or in glass carafe.

Our area was then known as "Tierra de Medina" and these types of wines were called "*amontillados*" because they are similar to the wines of the Montilla area of Andalusia.

With the foundation of the D. O. Rueda the wineries we orientated towards younger wines, more in keeping with the new palates that looked for and look for in these days, the white fruit so marked in the variety Verdejo. With the passage of time we were forgetting this artisan method of elaboration and without wanting it, we were contributing to the almost total disappearance Palomino Fino variety.

In homage to the origins of our history we wanted to recall those feelings. We have made a new **Carrasviñas Dorado Rueda**, with the wise advice of our predecessors but with the most modern technologies of vinification. **Being one of the oldest wineries in the area brings us tradition, history and high knowledge for it. We are also lucky to have one of the few Palomino Fino vineyards left in Rueda.**

The production of the "new" wine is only 1,800 bottles. **Carrasviñas Dorado Rueda** has obtained excellent reviews by professional tasters, echoing some prestigious magazines such as The Wine Advocate 2017.

I hope you can enjoy it in the best company.



Félix Lorenzo Cachazo.

