

## CARRASVIÑAS “2023 BARREL FERMENTED”

**TYPE:** White wine from Rueda verdejo, fermented in oak barrels

**GRAPE VARIETIES :** Verdejo 100 %

**CLIMATE:** 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

**BARRELS:** 90% French oak, 10% American oak in 500-liter barrels.

**HARVEST:** in the last week of September a comprehensive selection of grapes was carried out by singling out the healthiest and taking into account the vines age. The grapes picked to make this wine came from over-50-years-old vines and contain a minimum alcoholic content of 13.5 approximately.

**WINEMAKING METHOD:** Fermentation took place in oak barrels at a controlled temperature of 25 ° c for 15 days, followed by 5 months ageing on its own lees. Finally, there is an aging of 4 months in the bottle before the wine is released.

**WINE BOTTLING:** March 2024

### TASTING NOTES

**COLOUR:** It is a golden yellow wine with greenish glints.

**ON THE NOSE :** A very intense and powerful nose, with white fruit notes and stone fruit (peach skin), highlighting aromatic herb notes such as fennel and hay perfectly combined with a background of spicy and toasted notes.

**ON THE PALATE :** Complex and very well structured. It has a balanced acidity and bitterness, typical from verdejo variety. Toasted notes and stone fruit, specially peach. Very elegant and unctuous finish.

**DETAILS:** Iconic wine from Rueda, one of the more veterans with more than 40 years of history in the market. Flagship of the winery and made from oldest vineyards, some of them to be sure are pre-phylloxera vineyards located in Alcazaren where due to its sandy soil phylloxera could destroy the vines.

**WINEMAKER:** Angela Lorenzo

**LABEL:** It shows the evolution of vine during the 12 months of the year, from January until December.

### AWARDS/SCORES :

WINE ADVOCATE ROBERT PARKER 2018 91 SCORE

WINE ADVOCATE ROBERT PARKER 2021 91+ SCORE

JAMES SUCKLING 2022 91 SCORE

WINE ADVOCATE ROBERT PARKER 2023 91+ SCORE

WINE ADVOCATE **ROBERT PARKER 2024 92 SCORE**

TIM ATKIN **2024 94 SCORE**

TIM ATKIN **2024** “Best Value Wine in DO Rueda”

### ANALYTIC PARAMETERS :

ALCOHOL CONTENT: 13.2 %

TOTAL ACIDITY (TH2): 6.0g/L

VOLATILE ACIDITY: 0.35 g/L

Ph: 3.20

REDUCING SUGARS: 2.5 g/L

### LOGISTICS :

Bottles per case: 6

**CONSUMPTION:** Best in the following 5 years.

