

CARRASVIÑAS 2023 “RUEDA VERDEJO”

CLIMATE: Continental type. winter was very cold and summer was short and warm. 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

WINEMAKER: Ángela Lorenzo

HARVEST: During the 2nd week of September grapes were harvested after a selection of grapes concerning ripeness, likely alcohol content and the age of vineyard.

TYPE: Young white wine, Rueda Verdejo.

WINEMAKING: Grape reception at the cellar. Crushing-de-stemming and a gentle pressing to extract free run juice. Common cold settling followed by alcoholic fermentation at a low temperature.

FERMENTATION PROCESS: it lasted 20 days at 14°C.

MALOLACTIC FERMENTATION : it did not apply.

WINE BOTTLING: December 2024

DETAILS: Iconic wine from Rueda, one of the veteran wine in the appellation, with more than 70 years of history in the market. Flagship of the winery and made with grapes coming from vineyards with an average of 40 years old.

TASTING NOTES

COLOUR: Straw yellow colour with greenish rim, clean, bright and very attractive.

NOSE: Full potential of aromas with medium-to-high intensity and some aromas of hay coming through. A nose reminiscent of white fruit such as pear and apple, and stone fruit such as apricot, aniseed and fennel overtones.

MOUTH: elegant and very rich palate, fleshy and well structured. A fresh and acidic mid-palate highlights its subtle varietal character enhanced by some fruity notes. The finish provides an intense and elegant bitterness.

AWARDS:

WINE ADVOCATE ROBERT PARKER 2021 91 SCORE

WINE ADVOCATE ROBERT PARKER 2023 90 SCORE

WINE ADVOCATE ROBERT PARKER 2024 91 SCORE

(BEST YOUNG WHITE WINE FROM RUEDA)

JAMES SUCKLING 2022 91 SCORE

JANCIS ROBINSON 17 POINTS (BEST YOUNG WHITE WINE FROM RUEDA)

WINE ENTHUSIAST 2023

93 SCORE

ANALYTIC PARAMETERS:

Alcohol Content: 13% vol

Total acidity: 5.60 g/l

Volatile acidity: 0.22 g/l

pH: 3.25

Reducing sugars: 1.5 g/l

TOTAL PRODUCTION: 500.000 bottles

CONSUMPTION: best throughout 2024, beginning 2025

