



CARASSIA

MÉTHODE TRADITIONNELLE

CARASSIA BLANC DE BLANCS BRUT

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Produced and bottled by
CARASTELEC SPARKLING WINERY

TERROIR

Provenance: north-west of Transylvania,
Kárásztelek/Carastelec village
Soil: clay, mica
Orientation south-facing slopes
Density: 6250 plante/ha
Training: Guyot mid-cordon

Maturation on lees: 24 months

Dosage: 9 gr./l.

ABV: 12%

Acidity: 7,9 gr/l

Assemblage and cellaring: 2023

Disgorgement: 2025

TASTING NOTES

Blanc de Blancs is characterized by a harmonious structure: the perfect balance of freshness and maturity. It has a lovely biscuity, yeasty nose and an elegant and creamy mouthfeel with lots of layers; a single sip of it reveals its complexity and its 24 months aging on the lees. It has flavors of green pear, citrus, apricot and green apple combined with brioche and yeast aromas. Intense but not heavy, lovely lemony acidity and mineral feel to. The creamy mousse gives its fine texture; its aftertaste resembles honey and white flower flavors.

AWARDS The Champagne and Sparkling Wine World Championship

2024 GOLD Medal

2020 SILVER Medal

2018 GOLD Medal

2018 BEST IN CLASS future release

2018 SILVER Medal

2017 SILVER Medal




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