



CARASSIA

MÉTHODE TRADITIONNELLE

CARASSIA CLASSIC 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

WINEMAKING

Hand-picked at technological ripeness, with 170-180 g/L of sugar. Half of the grapes were pressed whole-cluster, while the other half were destemmed, and then fermentation took place in stainless steel tanks at a controlled temperature.

Maturation on lees: 24 months

Dosage: 7 gr./l.

ABV: 12%

Acidity: 7,1 gr./l.

Assemblage and cellaring: 2023

Disgorgement: 2025

TASTING NOTES

This classic assemblage is deep, complex sparkling with a rich and precise mousse with pronounced biscuity notes, a subtle combination of structure, length and purity. The expressive nose with some complexity opens on white flower aromas followed by fine biscuity layers, hints of candied fruits and brioche. Its texture is seductive, round and well-balanced with rich and precise mousse and a long, straightforward aftertaste.

AWARDS The Champagne and Sparkling Wine World Championship

2025 GOLD Medal

2022 SILVER Medal

2021 SILVER Medal

2020 SILVER Medal

2019 SILVER Medal




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