



# CARASSIA

MÉTHODE TRADITIONNELLE

## CARASSIA ROSÉ 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: 36 months

Dosage: 9 gr./l.

ABV: 12%

Acidity: 7,9 gr/l

Assemblage and cellaring: 2022

Disgorgement: 2025

### TASTING NOTES

A bright salmon color and intense fruitiness are the defining characteristics of this sparkling wine, complemented by fine perlage and a persistent mousse that envelops and caresses the taste buds, enhancing the lively aromas of raspberry and fresh wild strawberry, along with brioche notes from extended bottle aging. Elegant, fresh, and creamy from start to finish. A rosé that joyfully marks any occasion.

AWARDS The Champagne and Sparkling Wine World Championship

2025 GOLD Medal

2021 CHAIRMAN'S TROPHY 2021

2021 NATIONAL CHAMPION

2021 BEST IN CLASS Romanian Rosé

2021 GOLD Medal

2017 SILVER Medal



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