

CARRASVIÑAS Verdejo

Bodegas Félix Lorenzo Cachazo



COUNTRY Spain

APPELLATION Rueda DO

GRAPE VARIETY Verdejo

AGE OF VINES Old vines reaching 100 years-old pre-phyloxera vines with low yields.

FARMING During the third week of September grapes were handpicked by night after reaching the optimal alcohol content and tartaric acid level

SOIL Stony and Sandy soils

ALTITUDE 800 m.

VINIFICATION Grape reception at the cellar. Crushing and destemming and gentle pressing to extract free-run juice, common cold settling followed by alcoholic fermentation during 30 days at 14°C

AGING No aged

ALCOHOL % 13 %

PAIRING Rice dishes with fish, seafood and sushi, avocado and shrimp, bagel with smoked salmon, boiled lobster. Meat or tuna tartar

TASTING NOTES

Straw yellow color with greenish rim, clean, bright and very attractive. On the nose full potential of aromas with medium-to-high intensity and some aromas of dry grass coming through. Hints of tropical fruits (papaya and pineapple) and a floral scent with herbaceous, aniseed and mentholated reminders. 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. Intense and elegant bitter finish.

RATINGS

- **91** by James Suckling vntg 2021
- **91** by Robert Parker (Wine Advocate) vntg 2020
- **90+** by Robert Parker (Wine Advocate) vntg 2019



LOGISTICS

	VMF Pallet 125 C/6				VMF Pallet 60 C/12			
6 pack : 24 x 31 x 15.5 cm. 7.5 Kg	L:	W:	H:	Wt:	L:	W:	H:	Wt:
12 pack : 32 x31.5x 24 cm. 15 Kg	120cm	100cm	175cm	938 Kg	120cm	80cm	170cm	900 Kg