

CARRASVIÑAS Barrel Fermented

Bodegas Félix Lorenzo Cachazo



COUNTRY Spain

APPELLATION Rueda DO

GRAPE VARIETY Verdejo

AGE OF VINES Over 50 years old

FARMING During the second fortnight of September grapes were handpicked by night after singling out the healthiest and taking into account the vines age.

SOIL Stony and Sandy soils

ALTITUDE 800 meters

VINIFICATION Fermentation took place in oak barrels at controlled temperature of 25°C for 11 days, followed by 6 months ageing on its own lees.

AGING 30% American, 30% French, 30% Hungarian oak barrels. 10% in 500 liters barrels

ALCOHOL % 13 %

PAIRING Seafood rice dishes, foie-grass, duck or oak. Seafood on the grill. Fish with sauce

TASTING NOTES

Golden yellow with greenish glints. A very intense and powerful nose that has picked some Frank notes from well-ripened Stone fruits (peach skin) perfectly combined with wooden, spicy and toasted notes. Fruity and unctuous on the palate, coating the mouth with glycerin and balanced acidity. Elegant finish showing some lactic reminders and candied fruit finish.

RATINGS

- **91+** by Robert Parker (Wine Advocate) vntg 2020
- **91** by Robert Parker (Wine Advocate) vntg 2019



LOGISTICS

6 pack : 17.5 x 25.5 x 31.5 cm. 8Kg	VMF Pallet 100 C/6				VMF Pallet 60 C/12			
12 pack : 32 x31.5x 24 cm. 16 Kg	L:	W:	H:	Wt:	L:	W:	H:	Wt:
	120cm	100cm	175cm	792Kg	120cm	80cm	170cm	960Kg