

Carrasviñas Verdejo

One of the emblematic wines in the D.O. Rueda with more than 70 years of history; made with grapes from century-old vineyards in the region.

- ▶ **Denomination of Origin Rueda**
- ▶ **Variety. 100 % Verdejo**
- ▶ **Type . Young white wine**
- ▶ **Alcohol. 13%**
- ▶ **Harvest. By hand and by machine during night**
- ▶ **Serving temperature. 8° to 10 °C**

WINEMAKING PROCESS

In the winery we do a light pressing to extract the grape must. A static deflation is carried out with cold temperatures and then the wine goes through cold fermentation during three to four weeks. Afterwards, a racking operation, or transfer of the wine, is carried out to eliminate the

thick lees, leaving only the fine lees in the wine, which we work for several months. This contributes to giving the wine complexity and structure, and a final touch of elegance. The last stage in the winemaking process is to clarify, stabilise and carry out a light filtration before bottling the wine.

