

# Carrasviñas Félix



## Cachazo



Rueda DO

### RATINGS HISTORY

93

Robert Parker (WA)  
vntg 2020



### GRAPE VARIETY

100% Verdejo.

### ALCOHOL %

13.0%

### TERROIR

Age: Old pre-phyloxera vines. planted between 1880 and 1900

Soil: Sandy soils

Altitude (m): 800

Sustainable farming. Zero residue wine.

Hand harvested in 12Kg crates.

### VINIFICATION

Harvest in the first week of October 2020. Spontaneous fermentation with its own yeast under uncontrolled temperature for 10 days. Aged in clay amphora of 1600L. of capacity.

### AGING

Aging in the same amphora for 12 months. Movement with suspension of the fine lees initially daily to subsequently reduce movement until once per month. Bottled in October 2021 remaining in bottle for 12 months before release.

### PAIRING

Rice dishes with fish, seafood and sushi, avocado and shrimp, boiled lobster, grilled octopus.

### LOGISTICS

3 pack | 28 cm x 8,8 cm x 33,7 cm | 4,2 Kg

VMF | 144 cs 3 | 604 Kg | 117 cm

### TASTING NOTES

It is a clean wine, Straw yellow color. Complex nose, typical notes of verdejo variety such as white fruit (pear), fennel... accompanied by citrus notes (grapefruit), together with notes of thyme. Minerality with notes of graphite. Unctuous, tasty and highly complex. Its mineral notes and bitterness make it an elegant and broad wine.

