

CARRASVIÑAS BARREL FERMENTED 2025

CACHAZO



COUNTRY Spain

GRAPE VARIETY

100% Verdejo.

ALC. % 13%

VINEYARDS

Age: More than 50 years old. Some of them are pre-phylloxera vines.

Soil: Stony and Sandy soils

Altitude (m): 800

Sustainable farming.

Harvested by hand.

Sustainable farming. Harvested by hand.



APPELLATION

Rueda DO

ELABORATION

Fermentation took place in oak barrels at a controlled temperature of 25 ° c for 15 days, followed by 5 months ageing on its own lees. Finally, there is an aging of 4 months in the bottle before the wine is released. 6 months in 90% French oak, 10% American oak in 500-liter

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

RATINGS

•93 Robert Parker (WA) , vntg 2025

•92+ Robert Parker (WA) , vntg 2024

•92 Tim Atkin , vntg 2023

•92 Robert Parker (WA) , vntg 2023

•93 Wine Enthusiast , vntg 2022

•91+ Robert Parker (WA) , vntg 2021, 2020

LOGISTICS

6 PACK
16,7 x 25 x 30,2
cm |
7,9 Kg

12 PACK

VMF
112 cs 6 |
917,04Kg |
145,8cm

EUROPALLET
100 cs 6 | 792Kg |
176cm