MISA & CUVÉE

CARRASVIÑAS DORADO

CACHAZO



COUNTRY Spain

GRAPE VARIETY

Verdejo, Palomino Fino.

ALC. % 15%

VINEYARDS

Age: More than 50 years old.
Soil: Stony and Sandy soils
Altitude (m): 800
Sustainable farming.
Harvested by hand.
Sustainable farming. Harvested by hand.



APPELLATION

Rueda DO

ELABORATION

Following the ancestors elaboration, after fermentation, the wine is kept in 16L glass bottles 'damajuanas' and placed outdoor for 18 months submitted to the extreme weather conditions of the Castilian summer and winters -10°c to 38 °C. During this time 'oxidative aging' takes place, confering the wine the Golden color as well as its characteristics flavors and aromas. Aged in oak barrels for at least 2 years prior to release.

PAIRING

Old cheeses, poultry stew, anchovies, cod or foie, also perfect for all kind of tapas

TASTING NOTES

Golden, clean and bright. Nose reveals high alcohol, oxidative aging and oak influence, with nutmeg notes. Glycerol texture with roasted nut background and great complexity from long wood aging. Long, dense and spicy finish.

RATINGS

- 97 Tim Atkin ,
- 93+ Robert Parker (WA)
- 95 Decanter
- 90 James Suckling

LOGISTICS

6 PACK	VMF	EUROPALLET
9 x 31 x 52 cm | 7,17 Kg	105 cs 6 | 782,85Kg | 285cm	90 cs 6 | 645,3Kg | 285cm