



# FRiZA

## FRiZA 2024

petillant wine, semi-sparkling

Produced and bottled by  
CARASTELEC SPARKLING WINERY

### TERROIR

Provenance: north-west of Transylvania, DOC Crişana/Körösvidék,  
Kárásztelek/Carastelec village

Slope: Kiscsere

Soil: clay and mica

Orientation: south-faced slopes

Vines age: 12 years old

Plants density: 6250 plants/ha

Training: Guyot mid-cordon

### WINEMAKING

The natural fermentation of must into wine is stopped before is completely finished. When the fermentation is almost completed, the tank's valves are closed, and the CO<sub>2</sub> is trapped in the wine. The wine kept under pressure is bottled under pressure to preserve the carbon dioxide content i.e. the fine pearling bubbles of it. This method gives extremely fruity, lightly bubbling wines, with 1 - 2,5 bars pressure in bottle, with a pleasant residual sugar and low alcohol content.

Grapes: 100% Royal Maiden (Fetească Regală)

Residual sugar: 6.5 gr/l

ABV: 10.9%

Acidity: 6.75 gr/l

Bottled in: 2024

### TASTING NOTES

Fine floral and yellow-fruity elements underscore this lively, effervescent wine. Honeyed linden flower, wildflower notes, pear and quince flavours highlight this lightly bubbling white made from the indigenous Fetească Regală (Royal Maiden) variety. The exotic fruit and mineral hints on the finish give additional buoyancy to this off-dry petillant. Perfect as a starter, but it can be drunk with spicy food or not-so-sweet desserts. This semi-dry petillant wine has no added CO<sub>2</sub>; their effervescence results exclusively from its fermentation process.

### FOOD PAIRING

Great as an aperitif or paired with sushi, spicy dishes, salads, fruits and hard cheese.

### SERVING

Serving temperature: 6-8 °C.

Storing temperature: below 15°C



  
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