



FRIZA ROSÉ 2023

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 CO₂ 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% Pinot Noir

Residual sugar: 4.58 gr/l

ABV: 10.6%

Acidity: 5.97 gr/l

Bottled in: 2024

TASTING NOTES

Tangy and sharply focused on entry, this petillant wine made from Pinot Noir grapes, offering scents of berries, wild strawberries, some floral notes and mineral flavours that gain richness with air while retaining vivacity. The friendly and delicate mousse is very well integrated and emphasizes the freshness and fruitiness of the wine. It has a touch of sweetness and that makes the wine easy to drink. This semi-dry petillant wine has no added CO₂; their effervescence results exclusively from its own fermentation process.

FOOD PAIRING

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

SERVING

Serving temperature: 6-8 °C.

Storing temperature: below 15°C

