Bradshaw - Pinot Grigio

CRAMELE RECAȘ

Year:	2024
Variety:	Pinot Grigio
Alcohol content:	11.5 %
Appellation:	Wine of Romania
Acidity:	4.6 g/l
Classification:	Dry

VEGAN

| Viticulture and Vinification |

Selected grapes from our Recas , Pestera and Odobesti estats were night harvested to avoid heat which causes Pinot Grigio to become too pink during vinification. The grapes were lightly crushed and then further cooled to 8° C before a gentle pressing in state of the art vacuum presses. Free run juice is separated from the heavier press fractions and decanted in stainless steel temperature controlled tanks – for 48 to 72 hours - until perfectly clarified. The clear juice is transferred to stainless steel fomenters and inoculated with selected yeast to begin fermentation which took 3 weeks at 10°C. The wine is kept on fine lees until bottling. Twist off caps are used to maintain freshness and the quality of the wine.

| Tasting notes |

Lovely, opulent aromas of grapefruit and peach follow through to a lithe body, with loads of fruit as well as abundant melon and apple character and citrusy acidity. This is what Pinot Grigio should be.

| We recommend this wine with: |

Chicken Panang curry.

| Serving temperature:|

8°C - 10°C

Winemakers:

Hartley Smithers *Nora Iriate*

750 ml