

# Călușari - Cabernet Sauvignon



CRAMELE  
RECAS



<b>Year:</b>	2022
<b>Variety:</b>	Cabernet Sauvignon
<b>Alcohol content:</b>	13 %
<b>Appellation:</b>	Wine of Romania
<b>Acidity:</b>	5.9 g/l
<b>Classification:</b>	Dry
<b>Empty bottle weight:</b>	0.360 kg



## | Viticulture and Vinification |

The Cabernet grapes are harvested late in the season, because their variety ripens late naturally. For this reason, the grapes are harvested during the day and end up in the cellar at a suitable temperature for the fermentation to start immediately. The fermentation in the presence of skins takes less than a week and the grapes are pressed with a certain amount of residual sugar, which is then completely consumed in the absence of skins in order to produce a dry wine.

## | Tasting Notes |

Intense ruby red with violet reflexions, good limpidity. Intense aromas of red and black fruit (currants, grafted cherries, blackberries), light vegetable semblance. Light attack and body, very friendly tannins, finish with hints of almond.

## | We recommend this wine with:|

Edamer or Cheddar type semi-hard cheeses, red meats cooked in the oven or grill, garnishes that are based on mushrooms and potatoes.

## | Serving Temperature: |

16°C -18°C

## Winemakers :

Hartley Smithers

Nora Iriate



750 ml