

# Călușari - Merlot



CRAMELE  
RECAȘ



<b>Year:</b>	2024
<b>Variety:</b>	Merlot
<b>Alcohol content:</b>	13.5 %
<b>Appellation:</b>	Wine of Romania
<b>Acidity:</b>	5 g/l
<b>Classification:</b>	Dry
<b>Empty bottle weight:</b>	0.360 kg



## | Viticulture and Vinification |

The Merlot is usually harvested by mechanical means during the day. The fermentation occurs by inoculation of selected yeast strains, followed by a controlled reassembly procedure. The pressing is done with the pneumatic pressing system, same for all other Recas wines. For the Merlot, certain sweetness is allowed in the final wine to soften the tannins and highlight the silky consistency of the variety.

## | Tasting Notes |

Cherry red with violet reflexes, good clarity. Intense aromas of red fruits (cherry, currant). A good attack, high acidity, medium body, round active tannins, consistent and with a slightly spicy finish.

## | We recommend this wine with:|

Ripened and semi-hard cheeses, pork or veal dishes cooked in the oven or grilled, pastrami.

## | Serving Temperature: |

14°C -16°C

## Winemakers :

Hartley Smithers

Nora Iriate



750 ml