

Călușari - Pinot Noir



CRAMELE
RECAȘ



Year: 2024
Variety: 85,32% Pinot Noir-7.77% Feteasca Neagra-0.3% NegruDeDragasani-3.52% Cabernet Sauvignon-0,29%Syrah-0.82%Merlot-1.98%Alicante

Alcohol content: 12.5 %
Appellation: Wine of Romania

Acidity: 5.7 g/l

Classification: Dry

Empty bottle weight: 0.360 kg



| Viticulture and Vinification |

100% estate grown grapes from our Uberland Hill vineyard. 25% of the grapes were transferred directly into 1000 kg bins without being destemmed, then sealed and put through a carbonic maceration and fermentation for 10 days in order to produce a strawberry, fruity part of the blend. The remaining 75% was destemmed, lightly crushed and then macerated and fermented normally at 25° C in stainless steel automated fermenters. Both wines were then separately pressed and the noncarbonic maceration wine was lightly oaked for 2 months with French oak staves. Finally, our winemakers created a perfect blend of the two types of wine and it was prepared for bottling.

| Tasting Notes |

Gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. Lingering aftertaste.

| We recommend this wine with:|

Semi-hard cheeses, salmon, tuna, pork dishes made in the oven, duck, turkey in red sauce.

| Serving Temperature: |

16°C -18°C

Winemakers :

Hartley Smithers

Nora Iriate



750 ml