

Casa Florilor

Sauvignon Blanc & Pinot Grigio



CRAMELE
RECAS



Year:	2023
Variety:	Sauvignon Blanc 90%; Pinot Grigio 10%
Alcohol content:	12.5 %
Appellation:	IG Viile Timisului
Acidity:	4.5 g/l
Classification:	Dry



| Viticulture and Vinification |

100 % estate grown fruit from our Dealul Tiganului (gypsey hill) and Dealul Uberland vineyards.

Grapes were destemmed, lightly crushed then immediately cooled , before a gentle pressing in vacuum press. Only free run juiced used for this wine.

After pressing juice was clarified then fermented in stainless steel temperature controlled tanks for around 3 weeks - a slow cool ferment with the aim of retaining the primary fruit flavours of the grapes.

Cold stabilised at -4 c for two weeks during the winter , the wine is then lightly filtered and prepared for bottling. The whole process is what we call low intervention winemaking with no animal products used in its production making the wine suitable for vegans, and every effort taken to ensure we maintain the natural flavours from the grapes with minimal fining and human intervention.

| Tasting notes |

Packed with fruit flavours of quince, citrus , this wine is fresh crisp and bright with hints of elderflower and williams pear.

| We recommend this wine with: |

Perfect as a summer wine for al fresco dining, with grilled calamari , greek salad.

| Serving temperature:|

8°C - 10°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml