

Dacia – Cabernet Sauvignon



CRAMELE
RECAS



Year:	2021
Variety:	Cabernet Sauvignon
Alcohol content:	11.5 %
Appellation:	Wine of Romania
Acidity:	5.4 g/l
Classification:	Sweet



| Viticulture and Vinification |

Cabernet grapes are harvested late in the season because the variety is naturally late ripening. For this reason, the grapes are harvested during the day so that they enter the winery at a good temperature to start the fermentation immediately. The fermentation is stopped at around 34 g/l to leave a distinctly sweet wine. The higher sugar in this wine allows the winemakers to extract more flavour and body for the grapes during fermentation, because the fuller resulting tannins are later balanced by the sweetness.

| Tasting notes |

Cherry red with violet reflexions, good limpidity. Intense aromas of red, slightly overripe fruit (strawberries, cranberries). A good attack, high acidity, very loose tannins, balance between aromas, alcohol and tannins.

| We recommend this wine with: |

Cheese with cumin, rice with raisins, Asian cuisine.

| Serving temperature:|

14°C - 16°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml