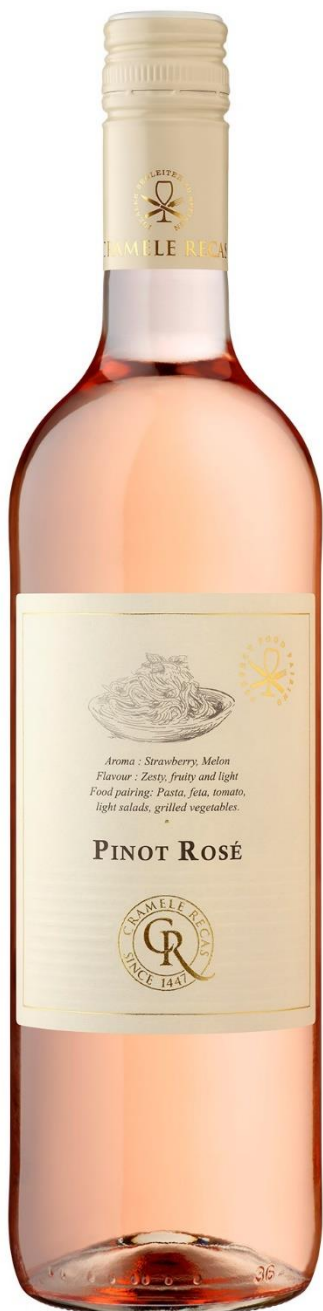


Food Pairing- Pinot Noir Rose



CRAMELE
RECAS



Year:	2023
Variety:	Pinot Noir
Alcohol content:	11 %
Appellation:	Wine of Romania
Acidity:	5.4 g/l
Classification:	Dry



| Viticulture and Vinification |

Harvesting time is determined through monitoring the ripeness of the grapes. After selection, the grapes are destalked, crushed, and the must including skins, is cooled. After maceration the crushed grape mass is softly pressed. One hundred percent Pinot Noir grapes are pressed with just the right amount of contact with their skins to give it its delightful color and character. The grapes are then processed in the tried-and-true ways of the best white wines in controlled temperatures.

| Tasting Notes |

By immediately and delicately pressing the grapes on arrival in the winery at cool temperatures we are able to give a beautiful bright pink hue to this wine. The nose is full of summer fruit aroma's , strawberry, blueberry, and the palate is light and crisp and refreshing with notes of raspberry and cranberry. Serve well chilled at a summer barbeque.

| We recommend this wine with:|
Greek salad, grilled fish.

| Serving Temperature: |
10°C

Winemakers :

Hartley Smithers

Nora Iriate



750 ml