

# Încântă - Pinot Noir



CRAMELE  
RECAS



<b>Year:</b>	2023
<b>Variety:</b>	85,74% Pinot Noir-13.08% Negru de Dragasani-1.09% Cabernet Franc-0,09% Syrah
<b>Alcohol content:</b>	12.5 %
<b>Appellation:</b>	Wine of Romania
<b>Acidity:</b>	5.3 g/l
<b>Classification:</b>	Dry
<b>Empty bottle weight:</b>	0.460kg



## | Viticulture and Vinification |

100 % estate grown grapes from our Dealul Uberland vineyard. 25% of the grapes were transferred directly into 1000 Kg bins, without being destemmed, then sealed and put through a carbonic maceration 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 non carbonic maceration wine was lightly oaked for 6 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 |

A fresh, bright, juicy Pinot Noir. Strawberry, red cherry, black plum, some subtle leather and tobacco leaf spice. Palate is medium bodied but refreshing. Well made wine, it's very approachable and easy but distinctly Pinot Noir. A tiny hint of demerara sugar on the finish. Very good.

## | We recommend this wine with: |

Sicilian style Pasta dishes -such as 'alla norma' with eggplant.

## | Serving temperature:|

16°C - 18°C

## Winemakers:

Hartley Smithers

Nora Iriate



750 ml