

La Putere - Fetească Neagră



CRAMELE
RECAS



Year:	2024
Variety:	Fetească Neagră
Alcohol content:	14.5 %
Apellation:	DOC-CMD Recas
Acidity:	5.1 g/l
Classification:	Dry



| Viticulture and Vinification |

Fetească Neagră grapes for this wine come from special green harvested- yield-reduced vines. Early in the season, workers go through the vineyards and individually cut a percentage of the grapes from the vine and throw them on the vineyard floor. This process is more painful for the viticulturist than the grape vine, which benefits by being able to put more of its resources into the remaining grapes, to give riper and develop more flavour. In the winery the grapes are treated to the same fermentation on-skins process, with controlled temperatures around 28°C and regulated pump overs while on skins to ensure good mixing/fruit extraction.

| Tasting Notes |

Violet red (typical for this variety), good limpidity. Strong aromas of fruits (sour cherries, currants, plums), flowers and slightly vegetal aromas. It initially resembles wet tree roots after rain and the young plants in the forest, followed by notes of fruits and flowers, with vague tints of vanilla. Attack above average, very good acidity, a lively taste, with active, persistent tannins and integrated alcohol. Good body and taste dynamics, slightly vegetal ending interesting aftertaste for a young wine.

| We recommend this wine with: |

Traditional Romanian dishes, aubergine salad, small and medium game cooked in the oven, pasta with prosciutto, pizza, pork, beef and duck dishes, desserts with cherries, blackberries, currants.

| Serving temperature |

16°C – 18°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml