

Legendary – Cabernet Sauvignon



CRAMELE
RECAS



Year:	2022
Variety:	85,38%CS-7,67%MR-2,47%ALI- 2,11%CF-1%FN-0.72%NDD-0,65%SY
Alcohol content:	13%
Appellation:	Wine of Romania
Acidity:	5.5 g/l
Classification:	Dry
Empty bottle weight:	0.390 kg



| Viticulture and Vinification |

The Cabernet grapes are harvested late in the season, because their variety ripens late naturally. For this reason, the grapes are harvested during the day and end up in the cellar at a suitable temperature for the fermentation to start immediately. The fermentation in the presence of skins takes less than a week and the grapes are pressed with a certain amount of residual sugar, which is then completely consumed in the absence of skins in order to produce a dry wine. The wines are quickly rinsed to remove the yeast and then it is time for the malolactic fermentation.

| Tasting notes |

Intense ruby red with violet inflexions, good limpidity. Intense aromas of red and black fruits (currants, grafted cherries, blackberries), light vegetable semblance. Light attack and body, very friendly tannins (attack more to the side), finish with hints of almonds.

| We recommend this wine with: |

Red meats cooked in the oven or grill, garnishes that are based on mushrooms, potatoes.

| Serving temperature: |

14°C - 16°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml

1500 ml