

Organic Orange Natural Wine



CRAMELE
RECAS



Year:	2024
Variety:	51% Chardonnay-35.1% Sauvignon Blanc-13.9% Muscat Ottonel
Alcohol content:	13.5 %
Appellation:	Table wine of Romania
Acidity:	4.3 g/l
Classification:	Dry



| Viticulture and Vinification |

Handpicked organically grown grapes were destemmed, lightly crushed then macerated with full skin contact for 3.5 weeks at low temperatures, until fully dry and completed 100% malolactic fermentation. 20% of the maceration was in clay amphorae and 80% stainless steel. No added yeast, no added SO₂, no other additives used. Then all wines were blended and lightly oak aged for 2 months in 1 year old french barriques, before a natural cold stabilization, and bottling with no further SO₂ addition or filtration.

| Tasting notes |

Dark straw color with orange hints, the nose is a delicate mélange of quince, Williams pear and a hint of vanilla. A complex and structured wine, with elegant but discreet fruit flavors of stone fruits, backed up with a powerful tannin structure and long finish. A perfect wine for lovers of natural products, with minimal intervention, balanced and structured yet pure and fresh, the lack of Sulphur dioxide in this type of wines re-defines what to expect from the taste profile of white wines and provides a delicious alternative to discerning wine lovers who wish to find something different from mainstream commercial wines.

| We recommend this wine with: |

Hard and semi-hard cheeses, cheeses with external mould (Brie, Camembert), Caesar salad, oven dishes with sauces and reductions, chicken and turkey dishes, benthonic fish (turbot), large crustaceans (lobster, langoustine, river lobster), tuna steak, fish stew, desserts with vanilla, peaches, mango, pineapple.

| Serving temperature: |

8°C - 10°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml