

Paparuda - Cabernet Sauvignon



CRAMELE
RECAS



Year:	2024
Variety:	Cabernet Sauvignon
Alcohol content:	13 %
Appellation:	Wine of Romania
Acidity:	5.9 g/l
Classification:	Dry
Empty bottle weight:	0.360 kg



| Viticulture and Vinification |

100 % estate grown grapes from our Gipsy Hill and Izvin Vineyards. Gently destemmed and crushed, the grapes were cold macerated for 2 days at 5° C before being inoculated with selected yeast for the alcoholic fermentation which took 3 weeks at 27° C. Gently pressed, centrifuged and then put through a full malolactic fermentation, the wine was then matured for 12 months in 2 year old French oak barriques of 225 L before bottling.

| Tasting notes |

Incredible richness, density and concentration, with a tight backbone. The core chocolate brownie, wild berry and raspberry are ripe and effusive, with hints of mint and cranberry, and touches of cloves and nutmeg. The finish sails on, returning to the rich flavour themes that are woven together in a tight yet seamless and persistent manner.

| We recommend this wine with: |

Powerful Pasta dishes and roasted red meats.

| Serving temperature:|

14°C - 16°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml