

# Paparuda - Fetească Neagră



CRAMELE  
RECAȘ



<b>Year:</b>	2019
<b>Variety:</b>	Fetească Neagră
<b>Alcohol content:</b>	12 %
<b>Appellation:</b>	Wine of Romania
<b>Acidity:</b>	5.4 g/l
<b>Classification:</b>	Dry
<b>Empty bottle weight:</b>	0.360 kg



## | Viticulture and Vinification |

100 % estate grown grapes from our own 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, 20% of the wine was then matured for 3 months with French oak.

## | Tasting notes |

Spicy with elegant dark fruits on the nose, soft juicy and full of ripe fruit flavours. Medium bodied with light tannins and a long smooth finish.

## | We recommend this wine with: |

Papardele with chorizo ragu.

## | Serving temperature:|

14°C - 16°C

## Winemakers:

Hartley Smithers

Nora Iriate



750 ml