

# Paparuda - Fetească Regală



CRAMELE  
RECAȘ



<b>Year:</b>	2024
<b>Variety:</b>	Fetească Regală
<b>Alcohol content:</b>	11.5 %
<b>Appellation:</b>	Wine of Romania
<b>Acidity:</b>	4.5 g/l
<b>Classification:</b>	Dry
<b>Empty bottle weight:</b>	0.360 kg



## | Viticulture and Vinification |

90% machine harvest & 10% hand harvest estate grown fruit was harvested and immediately cooled, destemmed and crushed in the winery. The grapes were then pressed in a low pressure pneumatic press under nitrogen to prevent oxidation, before being decanted for 24 hours until crystal clear. Selected premium yeasts were then inoculated and the wine fermented in stainless steel at low temperatures around 11° C for 20 days. 25 % of the wine was aged with Transylvanian oak staves for 60 days before being blended back into the rest of the wine, matured in stainless steel, before clarification and bottling.

## | Tasting notes |

Exotic and complex. Unctuous in texture and very complex. White pepper, cinnamon, fresh quince and floral aromas and flavors mesh seamlessly with the vibrant structure. Stays focused and balanced from start to finish, with lingering firmness on the palate providing the classic Fetească Regală signature.

## | We recommend this wine with: |

Cajun blackened white fish steaks.

## | Serving temperature:|

10°C - 11°C

## Winemakers:

Hartley Smithers

Nora Iriate



750 ml