

Paparuda - Merlot



CRAMELE
RECAS



Year:	2024
Variety:	Merlot
Alcohol content:	13.5 %
Appellation:	Wine of Romania
Acidity:	5.5 g/l
Classification:	Dry
Empty bottle weight:	0.360 kg



| Viticulture and Vinification |

100 % estate grown grapes from our 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 3 months with French oak staves.

| Tasting notes |

Vibrant, floral aroma of spiced plums, vanilla toffees and peppery aromas with a silky, dry-yet-fruity medium body and a long, tangy raspberry finish with elegant tannins. Exceptionally tasty and nicely balanced for sipping or the table.

| 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