

# Paparuda - Rose



CRAMELE  
RECAS



<b>Year:</b>	2024
<b>Variety:</b>	Merlot, Feteasca Neagra, Pinot Noir, Cabernet Sauvignon, Syrah
<b>Alcohol content:</b>	11.5 %
<b>Appellation:</b>	Wine of Romania
<b>Acidity:</b>	5 g/l
<b>Classification:</b>	Dry
<b>Empty bottle weight:</b>	0.460kg



## | Viticulture and Vinification |

100 % estate grown handpicked fruit from Dealul Tiganului vineyard was destemmed and lightly crushed, before being chilled to 8°C for 8 hour maceration. 20 % of the juice in each tank was drained for rose, before being decanted for 24 hours and inoculated with selected yeasts for fermentation in stainless steel temperature controlled tanks for 4 weeks at 12°C. Fermentation was stopped by cooling to 0°C, with a residual sugar of 5 g/l to give a rounded finish.

## | Tasting notes |

Cascades of lively raspberry and floral aromas, with crisp, festive strawberry, Gala apple and spice flavors that rally toward the zesty finish.

## | We recommend this wine with: |

Sushi, salmon, Asian dishes, salads with fish and pomegranate, algae and salmon salads, grilled veal, turkey or duck dishes with red sauces and desserts with berries.

## | Serving temperature:|

8°C - 10°C

## Winemakers:

Hartley Smithers

Nora Iriate



750 ml