

# Richtig Lecker – Cabernet Sauvignon



CRAMELE  
RECAS



<b>Year:</b>	2024
<b>Variety:</b>	Cabernet Sauvignon
<b>Alcohol content:</b>	13 %
<b>Appellation:</b>	Wine of Romania
<b>Acidity:</b>	5.4 g/l
<b>Classification:</b>	Dry



## | Viticulture and Vinification |

Cabernet grapes are fully destemmed and crushed before going to 50.000 liters stainless steel fermenters. All are seeded with known and trusted yeast cultures to produce a reliable fermentation. Temperatures up to 28°C are employed when on skins to achieve full extraction of color and flavor from the skins. Temperature is controlled through out these 5 - 6 days of on-skins fermentation before pressing.

## | Tasting Notes |

Intense red with violet reflections. Intense aromas of blackberries (currants), with mineral aspect. Medium attack, good acidity, good body, young and active tannins, slightly vegetal, with an easy spicy aftertaste.

## | We recommend this wine with: |

Smoked hard cheese, moldy cheese, cow goulash, Moldavian tochitura, medium and large game, veal, duck. Desserts with chocolate cream and red fruits.

## | Serving temperature |

14°C - 16°C

## Winemakers:

Hartley Smithers

Nora Iriate



750 ml