

Saranty- Fetească Neagră



CRAMELE
RECAȘ



Year:	2022
Variety:	Fetească Neagră
Alcohol content:	13.5 %
Appellation:	Wine of Romania
Acidity:	5 g/l
Classification:	Dry



| 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