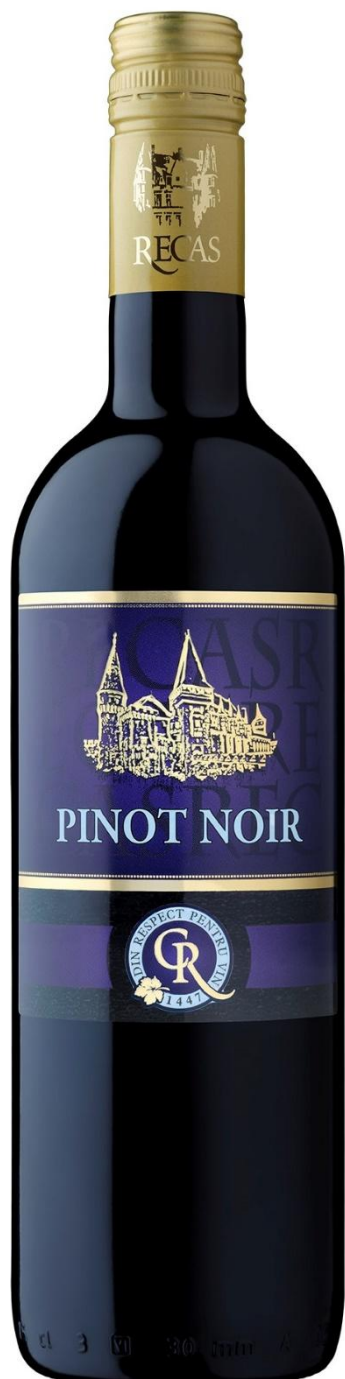


# Saranty- Pinot Noir



CRAMELE  
RECAS



<b>Year:</b>	2024
<b>Variety:</b>	Pinot Noir
<b>Alcohol content:</b>	12.5 %
<b>Appellation:</b>	Wine of Romania
<b>Acidity:</b>	5 g/l
<b>Classification:</b>	Dry



## | Viticulture and Vinification |

100 % estate grown grapes from our Dealul Uberland vineyard. 25% of the grapes were transferred directly into 1000 Kg bins, without being destemmed, then sealed and put through a carbonic maceration fermentation for 10 days in order to produce a strawberry fruity part of the blend. The remaining 75% was destemmed, lightly crushed and then macerated and fermented normally at 25°C in stainless steel automated fermenters. Both wines were then separately pressed and the noncarbonic maceration wine was lightly oaked for 2 months with French oak staves. Finally, our winemakers created a perfect blend of the two types of wine and it was prepared for bottling.

## | Tasting notes |

Gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. Lingering aftertaste.

## | We recommend this wine with: |

Sicilian style Pasta dishes -such as "alla norma" with eggplant.

## | Serving temperature: |

16°C - 18°C

## Winemakers:

Hartley Smithers

Nora Iriate



750 ml