

# Selene Barrique Fetească Neagră



CRAMELE  
RECAȘ



## Winemakers:

Hartley Smithers

Nora Iriate

<b>Year:</b>	2021
<b>Variety:</b>	86.6% FN; 7.1% PN; 4.8% ALI; 1.5% MR
<b>Alcohol content:</b>	14.5%
<b>Appellation:</b>	DOC-CMD Recaş
<b>Parcel:</b>	Dealul Țiganului 100%
<b>Acidity:</b>	5.7 g/l
<b>Classification:</b>	Dry
<b>Empty bottle weight:</b>	0.780 kg



### | Viticulture and Vinification |

Taking grapes from a few know spots in the vineyard, which each year give the best results, allows the making of a Fetească Neagră which epitomizes the variety's attributes. This wine is only made in the better years, when nature combines with good viticulture to best demonstrate the wines. Controlled time in the fermenting what means that the naturally soft structure of Fetească Neagră is preserved, allowing the spicy fruit to be best displayed. Micro-oxygenation is also central to managing the mouth feel and texture of the wine.

Harvest date: 15.09-04.10.2021

Average brix: 25.2

Grapes destemmed and lightly crushed, pressed at 9 days, Natural Malolactic.

New French oak barrique - Alliers, Jupille oak for 12 months. Bottled unfiltered.

Age of vines: 17 years

Training Head trained, cane pruned on vertical trellis, vertical shoot positioned.

Yeild: 6500 kg/ha.

Soil Fractured limestone with light iron oxide rich loams and clay.

### | Tasting notes |

Dark ruby red, with violet robe, good limpidity. Vegetal aromas followed by intense aromas of black and red fruits (plum, blueberry, sour cherry, currant), weaved with brown sugar, slight tints of vanilla, cinnamon, pepper and leather (at the ending). Very good acidity. Medium body, it opens nicely after a 30 minutes settling, ripened, young and active tannins which sustain the entire structure and announce a good evolution for the next two years. Long ending, slightly spicy.

### | We recommend this wine with: |

Sheep pastrami, veal, Beef tartare, lamb ribs, eggplant " la parmiggiana" (aubergines en gratin), pork dishes, duck, mouldy cheeses. Desserts with cherries, blackberries, currants.

### | Serving temperature: |

15°C – 16-17°C

### | Ingredients: |

Sustainably farmed estate grown fresh grapes, yeast, Yeast nutrients Vitamin B1, DAP, Naturally occurring Malolactic Bacteria, minimum effective SO2.

### | Awards|

- Gold Medal – Mundus Vini Summer Tasting 2018
- Silver Medal – Vinalies Internationales 2019
- Bronze Medal – Japan Wine Challenge 2018
- Selene Merlot -87+ points Robert Parker



750 ml

Suitable for Vegans/Vegetarians