

Solevari Fetească Neagră



CRAMELE
RECAS

Year:	2021
Variety:	95.52% FN - 3.08% PN - 1.40% MR
Alcohol content:	14 %
Apellation:	DOC Recaş
Parcel:	50% Dealul Țiganului, 20% La Stejari, 30% Dealul Überland
Acidity:	5.5 g/l
Classification:	Dry
Empty bottle weight:	0.460 kg



| Viticulture and Vinification |

Fetească Neagră grapes for this wine come from special yield-reduced vines. Early in the season, workers go through the vineyards and individually cut a percentage of the grapes from the vine and throw them on the vineyard floor. This process is more painful for the viticulturist than the grape vine, which benefits by being able to put more of its resources into the remaining grapes, to give riper and more flavour some grapes. In the winery the grapes are treated to the same fermentation on-skins process, with controlled temperatures around 28°C and regulated remontage while on skins.

Harvest date: 25.09 – 04.10.2021

Average brix 24

Grapes destemmed and lightly crushed, pressed at 11 days, Natural Malolactic French oak staves, med toast.

Age of vines: 10-15 years

Training: head trained, cane pruned on vertical trellis, vertical shoot positioned.

Yeild: 8500 kg/ha

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

| Tasting Notes |

What a massive revelation!! A brilliant, spicy nose of black pepper, blackberry, black currant and red cherry. A bit Pinot Noir-y, but more rugged, more dark, more spicy. Palate is medium bodied, with rich, grippy, very dry tannins. Nice balancing acidity throughout, the palate follows the nose perfectly. The black pepper returns on the finish, very dry a touch of coffee bitterness. Very good. Get it out with a BBQ – Pork Ribs!

| We recommend this wine with: |

Traditional Romanian dishes, aubergine salad, small and medium game cooked in the oven, pasta with prosciutto, pizza, pork, beef and duck dishes, desserts with cherries, blackberries, currants.

| Reviews |

. "There's a creamy edge to the floral fruity nose, and then the palate has direct, vivid raspberry and cherry fruit. There's a slightly savoury, clove-like spicy edge to the fruit that reminds me a bit of staves, but the fruit quality is lovely. 89/100" Dr. Jamie Goode

| Ingredients:|

Sustainably farmed estate grown fresh grapes, yeast, yeast nutrients -Vitamin B1, DAP, Naturally occurring malolactic bacteria , minimum effective SO2.



Winemakers:

Hartley Smithers

Nora Iriate



750 ml

Suitable for Vegans/Vegetarians