

Solevari Fetească Regală



CRAMELE RECAȘ



Year:	2024
Variety:	94.62% Feteasca Regala – 5.38% Chardonnay
Alcohol content:	13.5 %
Appellation:	DOC Recaș
Parcel:	50% La Stejari, 50% Dealul Überland
Acidity:	5 g/l
Classification:	Dry
Empty bottle weight:	0.460kg



| Viticulture and Vinification |

Solevari Fetească Regală comes from selected areas of the vineyard. Typically they are the areas known to produce better grapes. The grapes are given an extended ripening period to allow development of more intense flavour. The grippy mouth feel, typical for Fetească Regală is well expressed in this wine by allowing full fermentation to dryness, to create a sophisticated palate.

Harvest date: 25.08- 05.09.2024

Average brix 21

Grapes destemmed and lightly crushed, cooled and immediately pressed, cooled again then must fully clarified using flotation.

Controlled fermentation in stainless steel for 14 days at 13°C, then a further 30 days in new french oak - Alliers barrique with lees stirring. No malolactic.

Age of vines: 10-15 years

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

Yeild: 9000 kg/ha

Soil fractured Limestone with light iron oxide rich loams, clays.

| Tasting notes |

Golden yellow with greenish reflections, good limpidity. Mineral, with slight tints of black locust flowers and the discovery of white ripped fruits in the background (peaches, pears, pineapple). Good acidity, elegance, present mineralisation, balance and a medium aftertaste.

| We recommend this wine with: |

Caprese salad, chicken or turkey salads, Asian dishes, grilled fish, turkey roll, tuna steak, desserts with vanilla, peaches, mango, pineapple.

| Reviews: |

“This is really expressive: it’s grapey and floral, with some baked apple character and a fine spiciness. There’s some tangerine, too. Very fruity and grapey. Quite delicious. 90/100” Dr. Jamie Goode

| Ingredients: |

Sustainably farmed estate grown fresh grapes, natural pectolitic enzymes, vegetable gelatine, yeast, yeast nutrients- vitamin B1, DAP, minimum effective SO2.

Winemakers:

Hartley Smithers

Nora Iriate



750 ml

Suitable for Vegans/Vegetarians