

Solo Quinta



CRAMELE
RECAȘ



Year:	2022
Variety:	54,01%CHD-16,16%MO-15,51%FR-14,01%VIO-0,31%CD
Alcohol content:	13%
Apellation:	DOC Recaş
Parcels:	La Stejari 55%, Dealul Überland 30%, Dealul Țiganului 15%
Acidity:	5.1 g/l
Classification:	Dry



| Viticulture and Vinification |

As a flagship wine, a lot of thought and effort goes into the making of Solo Quinta. The mix of varieties is chosen to act as a concert of flavours. While Chardonnay is always the star, the backing roles are shared among other performers. Fetească Regală and Muscat Ottonel are regularly in the cast. Sauvignon Blanc has a guest part and usually a red variety has a non-speaking part to the side. The emphasis of this wine is in the blending, which is a lengthy process in which the best parcels from each variety are auditioned and selected for their special qualities. Then the proportion of each variety is adjusted until it just becomes visible but not over-riding. Each edition of the wine shows a strong backbone of oak which holds together the blend.

Harvest dates: 05.09 - 19.09 2022

Average brix 23

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

Fermented at 10-13°C for 12-20 days in stainless steel.

Cadară which is a red varietal, was directly pressed after crushing to avoid colour pick up and then fermented like all the white wines. Chardonnay was transferred to new French oak barriques at 75% of the fermentation to finish fermentation and undergo lees stirring for 1 month. No malolactic fermentation.

Age of vines: 12-20 years

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

Yeild: 7500 kg/ha

Soil: fractured limestone with iron oxide rich loams and clay.

| Tasting Notes |

Golden yellow, with greenish reflections, good limpidity. Intense floral aspects (elder, black locust), green notes, fruits (apricots, peaches, quinces, followed by mango), all built on a good minerality and with vanilla in background. The very good acidity sustains a complex wine which is velvety, fatty, highly aromatic, full bodied, which maintains its qualities on the finish as well, being marked by an apricot seed taste. The aftertaste is long and nice. A very good balance of aromas, alcohol and acidity.

| We recommend this wine with: |

Oven dishes based on turkey, partridge, seafood, medium sized fish, semi-hard cheeses and desserts with peaches and apricots.

| Serving temperature |

8°C – 10°C

| Ingredients: |

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

Winemakers:

Hartley Smithers

Nora Iriate

Suitable for Vegans/Vegetarians



750 ml