

# Solo Quinta Roze



CRAMELE  
RECAȘ



<b>Year:</b>	2022
<b>Variety:</b>	97,15%MR-1,07%SY-0,62%FN- 0,58%NEGRU-0,58%NOVAC
<b>Alcohol content:</b>	13%
<b>Apellation:</b>	DOC-CMD Recaş
<b>Acidity:</b>	5.3 g/l
<b>Classification:</b>	Dry



## | Viticulture and Vinification |

Pinot Noir was elected to be the dominant variety in the first Solo Quinta Roze, it combines clean freshness and delicate flavours, and allows a fine light colour. From the early stages of fermentation it was clear that this was a strong contender for a place in Solo Quinta. The Pinot Noir is supported by Cabernet Sauvignon to lend weight and some structure. Also incorporated are some Cardarca and Cabernet Franc. The fifth, “white” variety is Traminer, even though the Traminer grape is in fact pink. Roze winemaking is always a minimalist operation, with winemaking intervention being second to fruit expression. This wine is no exception, being mostly free drainings, fermented only in stainless steel and sent to bottle early to retain freshness and trueness to type.

## | Tasting Notes |

Pink colour (shade of wild strawberries), metallic reflections, good limpidity. Fruit aspects (wild strawberries, red grapefruit), flower aspects (orchids, rose) on a clear mineral base. The good acidity sustains a complex wine, with mature aspects, comfortable tannin presence, fruity and intensive taste, slight aspects of citrus (grapefruit, red oranges) and pomegranate. The aftertaste is long and pleasant. A good balance between aromas, alcohol and acidity.

## | We recommend this wine with: |

Sushi, Asian dishes, fish salads, oven dishes, turkey dishes, salmon made on the grill or in the oven, seafood, tuna or salmon tartare, partridge, medium sized fish, semi-hard cheeses and desserts with peaches, apricots, cake with glazed fruits.

## | Serving temperature |

8°C – 10°C

## Winemakers:

Hartley Smithers

Nora Iriate

Suitable for Vegans/Vegetarians

750 ml

