

Solomonar



CRAMELE
RECAS



Year:	2023
Variety:	29.1% Cabernet Franc-15.3% Cabernet Sauv- 55,6% Negru De Dragasani
Alcohol content:	13.5 %
Appellation:	DOC Recas
Acidity:	10 g/l
Classification:	Dry
Empty bottle weight:	0.610 kg



| Viticulture and Vinification |

Selected from the best vineyard parcels of our Dealul Uberland Vineyard in Recas, and the Pestera vineyard near Murfatlar by the Black Sea.

All grapes were destemmed and then macerated in stainless steel auto fermentors for 9 days at around 28 c.

Drained and then gently pressed, only the free run wine is used for this product. After pressing the wine is clarified and then put through a 100% natural malolactic fermentation.

50% of the wine had French oak staves, medium toast for 2 months to give a hint of vanilla and structure.

Naturally cold stabilised in outdoor tanks at -5 C for two weeks, bottled with a light filtration, minimal sulphites and no fining materials at all making the wine 100% suitable for Vegans.

| Tasting notes |

Dark violet, with notes of ripe plum and blackberry on the nose, this is a full bodied wine packed with dark fruit flavour- blackcurrant, plum and blueberry with a gentle hint of vanilla spice. Rich and soft and juicy.

| We recommend this wine with: |

Perfect with bbq sticky ribs, or a rich Chili con carne.

| Serving temperature:|

14°C - 16°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml