

Sorcova- Fetească Regală



CRAMELE
RECAS



Year:	2024
Variety:	Fetească Regală
Alcohol content:	12.5 %
Appellation:	Wine of Romania
Acidity:	8 g/l
Classification:	Medium Dry
Empty bottle weight:	0.460kg

| Viticulture and Vinification |



90% machine harvest & 10% hand harvest estate grown fruit was harvested and immediately cooled, destemmed and crushed in the winery. The grapes were then pressed in a low pressure pneumatic press under nitrogen to prevent oxidation, before being decanted for 24 hours until crystal clear. Selected premium yeasts were then inoculated and the wine fermented in stainless steel at low temperatures around 11° C for 20 days. 25 % of the wine was aged with Transylvanian oak staves for 60 days before being blended back into the rest of the wine, matured in stainless steel, before clarification and bottling.

| Tasting notes |

A fantastically bright, fresh nose full of tropical pineapple and stone fruit. Peaches, apricots and lemon zing alongside floral, blossomy aromatics. A dry wine, with enough ripe fruit sweetness to be super easy drinking. Lovely soft, round texture. Good length and balance. This is bucket-loads of delicious, approachable, fruity white wine for the money. I want fried Asian starters or salty charcuterie alongside but it's fab all on it's own.

| We recommend this wine with: |

Cajun blackened white fish steaks.

| Serving temperature:|

10°C - 11°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml