

Sorcova- Pinot Noir



CRAMELE
RECAS



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|-----------------------------|-----------------|
| Year: | 2024 |
| Variety: | Pinot Noir |
| Alcohol content: | 12.5 % |
| Appellation: | Wine of Romania |
| Acidity: | 5 g/l |
| Classification: | Dry |
| Empty bottle weight: | 0.360 kg |



| Viticulture and Vinification |

100 % estate grown grapes from our Dealul Uberland vineyard. 25% of the grapes were transferred directly into 1000 Kg bins, without being destemmed, then sealed and put through a carbonic maceration fermentation for 10 days in order to produce a strawberry fruity part of the blend. The remaining 75% was destemmed, lightly crushed and then macerated and fermented normally at 25°C in stainless steel automated fermenters. Both wines were then separately pressed and the noncarbonic maceration wine was lightly oaked for 2 months with French oak staves. Finally, our winemakers created a perfect blend of the two types of wine and it was prepared for bottling.

| Tasting notes |

Light ruby in the glass. Really lovely nose – red cherry, blackberry and blackcurrant fruits. There's some gentle cinnamon spice and dry woodiness. Plus, a subtle fresh herbs perfume. Dry, medium bodied with light but chewy tannins. There's good balance here, nothing's over-ripe, nothing's green. A nice zip of acid on the finish leave it refreshing and the herbs, dry wood and black berries linger on. Really lovely.

Would take a bit of a chill in the fridge nicely. Great with antipasti, duck, charcuterie or light nibbles.

| We recommend this wine with: |

Sicilian style Pasta dishes -such as "alla norma" with eggplant.

| Serving temperature: |

16°C - 18°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml