

Speis & Trank - Sauvignon Blanc



CRAMELE
RECAS



Year:	2024
Variety:	Sauvignon Blanc
Alcohol content:	12.5 %
Appellation:	Wine of Romania
Acidity:	4.4 g/l
Classification:	Dry



| Viticulture and Vinification |

90% machine harvest 10% hand harvest estate grown fruit was harvested and taken quickly to the winery, where it was gently destemmed and crushed. Cooled immediately to 8°C the grapes were then pressed in a vacuum press under nitrogen to prevent oxidation, before being transferred to decantation tanks for 24 hours until completely clarified. Inoculated with selected yeast the wine was fermented in stainless steel at very low temperatures between 8 and 10°C for 25 days, before clarification and bottling young.

| Tasting notes |

Racy passionfruit, tangerine and gooseberry flavours are graceful and elegant, with a lovely, alive mouth feel and a medium body. A zingy acidity adds to the elegance, and the flavours echo on the finish.

| We recommend this wine with: |

Pad Thai Noodles.

| Serving temperature:|

5°C - 8°C

Winemakers:

Hartley Smithers

Nora Iriate



187 ml 750 ml