

# THE NEW Red Blend



CRAMELE  
RECAS



<b>Year:</b>	2023
<b>Variety:</b>	Negru De Dragasani 55.6%; Cabernet Franc 29.1%; Cabernet Sauvignon 15.3%;
<b>Alcohol content:</b>	13.5 %
<b>Appellation:</b>	DOP Recas
<b>Acidity:</b>	6 g/l
<b>Classification:</b>	Dry
<b>Empty bottle weight:</b>	0.610 kg



## | Viticulture and Vinification |

Selected from the best vineyard parcels of our Dealul Uberland Vineyard in Recas. 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