

THE NEW - Rose



CRAMELE
RECAS



Year:	2024
Variety:	Merlot, Feteasca Neagra, Pinot Noir, Cabernet Sauv, Syrah
Alcohol content:	11.5 %
Appellation:	Wine of Romania
Acidity:	5 g/l
Classification:	Dry



| Viticulture and Vinification |

100 % estate grown handpicked fruit from Dealul Tiganului vineyard was destemmed and lightly crushed, before being chilled to 8°C for 8 hour maceration. 20 % of the juice in each tank was drained for rose, before being decanted for 24 hours and inoculated with selected yeasts for fermentation in stainless steel temperature controlled tanks for 4 weeks at 12°C. Fermentation was stopped by cooling to 0°C, with a residual sugar of 5 g/l to give a rounded finish.

| Tasting notes |

Cascades of lively raspberry and floral aromas, with crisp, festive strawberry, Gala apple and spice flavors that rally toward the zesty finish.

| We recommend this wine with: |

Sushi, salmon, Asian dishes, salads with fish and pomegranate, algae and salmon salads, grilled veal, turkey or duck dishes with red sauces and desserts with berries.

| Serving temperature:|

8°C - 10°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml