

Cuvee Überland



CRAMELE RECAȘ



Year:	2021
Variety:	Merlot 37.3%, Cab Sauv 30%, NDD 12%, Fet Neagra 18.03%; Pinot Noir 2.67%
Alcohol content:	14 %
Apellation:	DOC-CMD Recas
Parcel:	100 % Dealul Überland
Acidity:	5.5 g/l
Classification:	Dry



| Viticulture and Vinification |

Central to this wine is the “cane-cut” process. Better parcels of Cabernet and Merlot grapes are left to hang on the vine until fully ripe. Then to further concentrate the flavour, they are partially dried/stressed by cutting the cane on which the bunches are born to separate the grapes from the roots of the vine. Over a period ranging from a week to 20 days (depending on the weather) the grapes begin to soften and finally to appear a little saggy. This is due to evaporative water loss which concentrates the flavour and sugars. At the same time, by some unknown process, additional flavours are formed in the grape as a slight violet-like, floral aroma. These translate into the wine and can be tasted quite strongly in the wine when young and becoming more integrated with time in bottle.

Harvest dates: 22.09 – 05.10.2021

Average brix 25.0

Grapes destemmed and lightly crushed, pressing at 12 days, natural malolactic.

Matured in new French oak barriques from Alliers, 12 months. Unfiltered

Age of vines: 18-20 years

Training : head trained, cane pruned on vertical trellis, vertical shoot positioned.

Yeild: 6000 kg/ha

Soil Fractured limestone with iron oxide rich loams.

| Tasting Notes |

Ruby red. Aromas of overly ripened fruits are revealed after aeration (sour cherries, cherries, currants and plums), on a background of raisins and Caribbean rum, vanilla san slightly caramel, with an ending of pepper. The acidity is high, fixes the aromas well and gives life to the wine with a good aging potential.

| We recommend this wine with: |

Pfeffersteak, fillet mignon, large and medium game, boar cooked over the embers, veal, duck, pork dishes, lamb, Mangalitsa pork, beef tartare, mouldy cheeses, desserts with cherries, blackberries, currants, chocolate mousse.

| Serving temperature |

15°C – 18°C

| Ingredients: |

Sustainably farmed estate grown fresh grapes, yeast, yeast nutrients, vitamin B1, DAP minimum effective SO2.

| Awards|

- Gold Medal- Concours Mondial du Bruxelles 2019
- Gold Medal- Mundus Vini Spring Tasting 2019
- Cuvee Überland - 89 points Robert Parker

Winemakers:

Hartley Smithers

Nora Iriate



750 ml

Suitable for Vegans/Vegetarians