

Umbrele - Merlot



CRAMELE
RECAS



Year:	2024
Variety:	Merlot
Alcohol content:	13.5%
Appellation:	Wine of Romania
Acidity:	5.6 g/l
Classification:	Dry
Empty bottle weight:	0.360 kg



| Viticulture and Vinification |

100 % estate grown grapes from our Dealul Tiganului vineyards were harvested at optimum ripeness level, before being carefully destemmed and lightly crushed. The crushed grapes were macerated for 5 hours at 5°C , before being gently warmed to 20° C and inoculated with selected yeasts, for a fermentation of 3 weeks in stainless steel autofermenters. Shortly after the alcoholic fermentation finished the grapes were pressed and the wine put through a full malolactic fermentation and oak aging.

| Tasting notes |

A dark violet color is well complimented by rich aromas of dark fruits,- plum and blackberry, with notes of spice and a hint of vanilla. Medium bodied, but full of jammy fruit flavors- black current, even a hint of dark chocolate, with warm tannins and a fine finish.

| We recommend this wine with: |

Powerful pasta dishes and roasted red meats.

| Serving temperature:|

5°C - 8°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml