Umbrele - Sauvignon Blanc

CRAMELE RECAȘ

Year:	2024
Variety:	Sauvignon Blanc
Alcohol content:	11.5%
Appellation:	Wine of Romania
Acidity:	5.4 g/l
Classification:	Dry
Empty bottle weight:	0.360 kg

VEGAN

| 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 passion fruit, 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: |

Green cheese, ewe-cheese, fish salads, caviar salad, Caprese salad, Bulgarian salad, chicken or turkey, pasta with pesto sauce, oven dishes (turkey, partridge), fish.

| Serving temperature:|

5°C - 8°C

Winemakers:

Hartley Smithers *Nora Iriate*

750 ml