

Umbrele - Syrah



CRAMELE
RECAS



Year:	2018
Variety:	85% Syrah, 5% Cabernet Sauvignon, 8% Feteasca Neagra, 2% Alicante
Alcohol content:	13%
Appellation:	Wine of Romania
Acidity:	5.6 g/l
Classification:	Dry
Empty bottle weight:	0.360 kg



| Viticulture and Vinification |

This wine was grown in the vineyards surrounding the winery at Recas. Nature gave of its best with abundant sunshine, ripening the grapes to their highest flavour-bursting potential. With this kind of raw material, the decisions in the winery were easy! Keep the process simple. With this philosophy in mind, the grapes were gently crushed to the fermenter and set straight into a 28° C fermentation. Pressing was performed just before sugar dryness, again with a view to keeping fruit expression paramount. The result was the expected high impact fruit style. So, to match this, a high toast oak was selected and used as a counterfoil to the Syrah flavours. The emphasis being on a short residence in oak to maintain the fresh flavours while adding layers of roasting-coffee, toasty oak.

| Tasting notes |

Glass staining, dense cherry red with purple edge. Opulent aromas of dried cherry, violets and vanilla with smoky nuances. Powerful stuff, with just a little mint peeking through to add to the complexity. You really get the combination of toasty, barbeque-fire oak with the great Syrah flavours. What surprises most is an astonishing mouth filling sensation from the soft chamois leather tannins. There is big oak, big flavour but no rough edges at all or sharp acidity. Just an unctuous whole wine.

| We recommend this wine with: |

| Serving temperature:|

14°C - 16°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml