

Wildflower Cuvee Blanc



CRAMELE
RECAS



Year:	2021
Variety:	50.75% Chardonnay, 17.25% Fetească Regală, 15% Sauvignon Blanc, 15% Muscat Ottonel, 2% Cabernet Sauvignon
Alcohol content:	13 %
Apellation:	DOC Recas
Acidity:	4.95 g/l
Classification:	Dry
Empty bottle weight:	0.610 kg



| Viticulture and Vinification |

Chardonnay was barrique fermented and then matured in new French Barriques from Alliers oak for 3 months. Feteasca Regala and Sauvignon Blanc were fermented in stainless steel for 3 weeks at 10°C. Muscat Ottonel was given a skin contact at 5 °C for 8 hours before fermentation in stainless steel for 2 weeks at 12° C. All the grapes for this blend were grown on our Gypsy Hill vineyard, including the Chardonnay which is from the oldest parcel of vines called “La Stejari” (the oak tree).

| Tasting Notes |

Golden yellow, with greenish reflections, good limpidity. Intense floral aspects (elder, black locust), green notes, fruits (apricots, peaches, quinces, followed by mango), all built on a good minerality and with vanilla in background. The very good acidity sustains a complex wine which is velvety, fatty, highly aromatic, full bodied, which maintains its qualities on the finish as well, being marked by an apricot seed taste. The aftertaste is long and nice. A very good balance of aromas, alcohol and acidity.

| We recommend this wine with: |

Oven dishes based on turkey, partridge, seafood, medium sized fish, semi-hard cheeses and desserts with peaches and apricots.

| Awards |

- Gold Medal – Berliner Wine Trophy Summer Tasting 2018
- Silver Medal – Mundus Vini Summer Tasting 2018
- Bronze Medal – Japan Wine Challenge 2018
- Wine Enthusiast USA – 88 points
- Jancis Robinson – 17.5 points
- Wildflower Reserva -88 points Robert Parker

| Serving temperature |

8°C – 10°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml