

Wolfhouse – Pinot Noir



CRAMELE
RECAS



Year:	2016
Variety:	86% Pinot Noir, 8% Cabernet Sauvignon, 5% Feteasca Neagra, 1% Alicante
Alcohol content:	12.5%
Appellation:	Wine of Romania
Acidity:	5.5 g/l
Classification:	Dry
Empty bottle weight:	0.360 kg

| Viticulture and Vinification |

100 % estate grown grapes from our Dealul Uberland vineyard. 25% of the grapes were transferred directly into 1000 Kg bins - without being destemmed, then sealed and put through a carbonic maceration fermentation for 10 days, in order to produce a strawberry fruity part of the blend. The remaining 75% was destemmed, lightly crushed and then macerated and fermented normally at 25° C in stainless steel automated fermenters. Both wines were then separately pressed, and the non carbonic maceration wine was lightly oaked for 6 months with French oak staves. Finally our winemakers created a perfect blend of the two types of wine and it was prepared for bottling.

| Tasting notes |

Gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. Lingering aftertaste.

| We recommend this wine with: |

Sicilian style Pasta dishes -such as 'alla norma' with eggplant

| Serving temperature: |

16°C - 18°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml