



CRAMELE
RECAS



Year:	2021
Variety:	63.69% MR - 23.18% CS - 12.11% FN - 0.59% CS - 0.43% PN
Alcohol content:	13.5 %
Appellation:	DOP Recas
Acidity:	6 g/l
Classification:	Dry
Empty bottle weight:	0.610 kg



| Viticulture and Vinification |

Selected from the best vineyard parcels of our Dealul Uberland Vineyard in Recas. All grapes were destemmed and then macerated in stainless steel auto fermentors for 9 days at around 28 c. Drained and then gently pressed, only the free run wine is used for this product. After pressing the wine is clarified and then put through a 100% natural malolactic fermentation. 50% of the wine had French oak staves, medium toast for 2 months to give a hint of vanilla and structure. Naturally cold stabilised in outdoor tanks at -5 C for two weeks, bottled with a light filtration, minimal sulphites and no fining materials at all making the wine 100% suitable for Vegans.

| Tasting notes |

Dark violet, with notes of ripe plum and blackberry on the nose, this is a full bodied wine packed with dark fruit flavour- blackcurrant, plum and blueberry with a gentle hint of vanilla spice. Rich and soft and juicy.

| We recommend this wine with: |

Perfect with BBQ sticky ribs, or a rich Chili con carne.

| Serving temperature:|

14°C - 16°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml