

YEAR 2020

## VARIETY



100% Merlot

## WINE TYPE

Red, dry, organic,  
DOC-CMD (Registered Designation of Origin)  
Murfatlar

## VITICULTURE



The grapes were harvested by hand and collected in small capacity boxes (10 kg) in the first half of October.  
Soil: Chernozem, on a bed of limestone rocks  
Training system: Guyot  
Production: 4t / ha

## VINIFICATION



Once at the cellar, the grapes are destemmed, and the grains are sorted and transported in stainless steel vessels for a prefermentative cold maceration (4-5°C). The fermentation-maceration took place with daily remontage for about 30 days. In addition, they were taken 3 to 4 times a week.

MATURATION  
AND AGING

The wine was aged in French barrique (new and 2nd use), medium toast, for at least 12 months.

## TASTING



- Colour: deep ruby red
- Nose: rich aromas of red fruits, strawberries, overripe raspberries complemented by woody notes
- it has good structure, ripe fruit, plum pulp, tobacco and green coffee with firm tannins and well-integrated alcohol

## TEHNIICAL DATA



- Alcohol: 14,5 %
- Total acidity: 5,8 g/l
- Residual sugar: 2,9 g/l

SERVING  
TEMPERATURE

15°-17° C

## FOOD PAIRING



Deer steak, wild boar, beef with mushroom sauce and matured cheese

