

YEAR 2022

VARIETY



Pinot Noir

WINE TYPE

Dry, rose, organic
DOC-CMD (Registered Designation of Origin)
Murfatlar

WINE TYPE

The grapes were picked by hand and collected in small capacity boxes (10kg) at the beginning of September.
Soil: Cernozem, on a bed of lime stone
Driving system: single cordon
Production: 7t/ha

VINIFICATION



The grapes are destemmed and berries go through the crusher with centrifugal action. After that, they are gently pressed, maximum 0.6 atm, with the pneumatic press and the must is clarified by gravity. Fermentation is controlled at 14 ° C for at least 15 days and then finished at 17-18 ° C.

MATURATION
AND AGING

The wine was kept in stainless steel tanks until bottling

TASTING



- Color: pale pink of medium intensity
- Nose: delicate, with fine aromas of red orange fruit, unripe cherries, pink peony and a touch of rose
- Taste: fresh, in which we find pomelo, strawberries, overripe apple and exotic notes

TEHNICAL DATA



- Alcohol: 13 % vol.
- Total acidity: 5,6 g/l
- Residual sugars: 2 g/l

SERVING
TEMPERATURE

7°-9° C

FOOD PAIRING



Salmon tartare, seafood paella and creamy cheese

