



YEAR 2022

VARIETY



Pinot Noir
Merlot
Cabernet Sauvignon

WINE TYPE



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

VITICULTURE



The grapes are picked by hand and collected in small capacity boxes (10 kg) at the mid of August.
Soil: Chernozem
Training system: single cordon
Production: 6 t/ha

VINIFICATION



Once at the winery, the grapes were de-stemmed and then passed through the crusher that acts on the principle of centrifugal force. The grapes are gently pressed, using a pneumatic press, at a maximum of 0.8 atm, and then the must is clarified by gravity. Fermentation takes place in stainless steel tanks at a low temperature of 12-13 degrees, for about 3 weeks

MATURATION
AND AGING



The grapes were vinified separately and then the blend was made. The wine was kept in stainless steel tanks until the bottling.

TASTING



- Color: pale pink
- Nose: fresh with aromas of cherry, pomegranate and hints of peony
- Taste: citrus, red orange pulp, red apples and a slight wild rose on the finish.

TEHNICAL DATA



- Alcohol: 13 %
- Total acidity: 5,5 g/l
- Residual sugars: 1,5 g/l

SERVING
TEMPERATURE



8°-10° C

FOOD PAIRING



Seafood paella, sweet and sour chicken, tuna spinach salad, shrimp in wine sauce and light cheeses.