

YEAR 2021

## VARIETY



100% Fetească Neagră

## WINE TYPE

Red, dry, organic,  
DOC-CMD, Murfatlar

## VITICULTURE



Grapes are harvested by hand and collected in small capacity boxes (10kg) in the first half of October.

Training system: Guyot

Production: 7t / ha

## VINIFICATION



Once in the cellar, the grapes are destemmed, and the berries passed through a centrifugal crusher.

Alcoholic fermentation lasts at least 15 days at a temperature of 24°C, which develops the fruitiness and colour of the wine, and is followed by a hot maceration at a temperature of 28-30°C - temperature that intensifies the colour of the wine and the structure of the tannins, a process that lasts at least 15 days

MATURATION  
AND AGING

The wine was partially aged in oak barrels, barrique type, for 6 months and aged in glass for at least 4 months.

## TASTING



- Colour: medium ruby red
- Nose: aromas of red fruits, currants, plums and light spices such as cloves, with an earthy touch.
- Taste: it is fresh, with good acidity; fruity taste, medium body and soft tannins.

## TEHNICAL DATA



- Alcohol: 13,5 %
- Total acidity: 5 g/l
- Residual sugar: 4 g/l

SERVING  
TEMPERATURE

15°-17° C

## FOOD PAIRING



Pasta with beef ragout, lamb ribs in wine sauce and matured cheese.

