



YEAR 2020

VARIETY



Merlot,  
Cabernet Sauvignon,  
Fetească Neagră,

WINE TYPE



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

VITICULTURE



The grapes are picked by hand and collected in small capacity boxes (10 kg) in October.  
Soil: chernozem, on a bed of limestone rocks  
Training system: single cordon, Guyot  
Production: 5-6t / ha

VINIFICATION



Once at the wine cellar, the grapes they are destemmed and sorted carefully. After crushing, it is followed by maceration and alcoholic fermentation, for at least 20 days. It is initiated at a temperature of 15 °C, to develop the fruitiness and colour of the wine and followed by hot maceration, at a temperature of 28°C, to intensify the colour and structure of the tannins. Pressing the grapes is done gently, and then the wine is clarified by gravity. The varieties were processed separately and then blended.

MATURATION AND AGING



The wine was partially matured in French barrique, medium toast, for at least 5 months  
The wine was aged in the bottle for a minimum of 4 months.

TASTING



- Colour: intense violet red
- Nose: complex, ripe black fruits, blueberries, figs, ripe almonds and walnut core
- Taste: rich, with a taste of blackberries, bitter cherries, prunes, tobacco and licorice.

TEHNICAL DATA



- Alcohol volume: 14,5 % vol
- Total acidity: 4,7 g/l
- Residual sugar: 3,9 g/l

SERVING TEMPERATURE



15-17° C

FOOD PAIRING



Baked lamb, duck breast, pork ribs and matured cheese