



VINTAGE 2020

GRAPE VARIETY



100% Merlot

WINE TYPE

Dry, red, biodynamic
DOC-CMD, Murfatlar

VITICULTURE



Grapes are harvested by hand, plot by plot, in small crates (10 kg), in the second half of September.

Soil: Chernozem, rich in humus

Training system: Guyot

Yield: 6 t/ha

Plot height: 100m

WINEMAKING



Once in the cellar, the bunches were sorted by hand to remove any green berries or vine leaves. The grapes were then destemmed and the berries passed through a centrifugal crusher.

The must was circulated in food-grade concrete tanks, where both alcoholic and malolactic fermentation took place, both occurring spontaneously, without selected yeasts or lactic bacteria. Alcoholic fermentation lasted a minimum of 3 weeks at a temperature of 25-27°C.

The wine is unfiltered.

MATURATION
AND
AGEING

The wine was kept for 12 months in concrete tanks, of which at least 3 months it was on fine lees (indigenous ones), with periodic batonage, followed by a period of at least 6 months of maturation in oak barriques.

After bottling, it was aged for at least 6 months in the bottle.

TASTING



• Color: intense violet red

• Nose: black berries, vanilla, bitter cherries, almonds and cedar wood

• Taste: well structured, firm tannins, with good acidity, where we find black currants, overripe cherries and figs

TECHNICAL DATA



• Total alcohol: 14,7 %

• Total acidity: 6,2 g/l

• Residual sugars: 3,3 g/l

SERVING
TEMPERATURE

16°-18° C

FOOD PAIRING



Mushrooms stuffed with spinach, horseradish and beef rissole.