



YEAR 2020

VARIETY



100% Cabernet Sauvignon

WINE TYPE



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

VITICULTURE



Grapes are harvested by hand and collected in small capacity boxes (10kg), at full maturity, at the end of October.

VINIFICATION



Arriving at the winery, the grapes are de-stemmed, and the berries are passed through the crusher with centrifugal action, then transported in stainless steel vessels where a maceration-fermentation takes place at temperatures up to 27-28°C. After the alcoholic fermentation, is gently pressed, with the in a pneumatic press, at a pressure of less than 1.5 atmospheres.

MATURATION  
AND AGING



Aging: 7-8 months in 2500 liters French oak barrels, and then another minimum of 6 months in concrete tanks  
Aging: after bottling, the wine spent 5 months in the bottle.

TASTING



- Colour: deep ruby red
- Olfactory: clean, fruity nose that reminds us of blackberries, bitter cherries and is complemented by fine notes of coffee, spices and a hint of pepper.
- Taste: rich, fresh of black fruits, blueberries, currants, it is well structured with medium acidity and ripe tannins.

TEHNICAL DATA



- Alcohol: 14 %
- Total acidity: 4,9 g/l
- Residual sugar: 1,7 g/l

SERVING  
TEMPERATURE



15°-17° C

FOOD PAIRING



Wild boar, beef, and aged cheeses.