

# Sânziana Merlot



CRAMELE  
RECAS



<b>Year:</b>	2022
<b>Variety:</b>	Merlot
<b>Alcohol content:</b>	13.5 %
<b>Appellation:</b>	Wine of Romania
<b>Acidity:</b>	5.5 g/l
<b>Classification:</b>	Dry
<b>Empty bottle weight:</b>	0.360 kg



## | Viticulture and Vinification |

100 % estate grown grapes from our Vineyards. Gently destemmed and crushed, the grapes were cold macerated for 2 days at 5°C before being inoculated with selected yeast for the alcoholic fermentation which took 3 weeks at 27°C. Gently pressed, centrifuged and then put through a full malolactic fermentation, the wine was then matured for 3 months with French oak staves.

## | Tasting notes |

Deep ruby colour. Medium intensity nose – black plums and liquorice. Super silky smooth palate, medium bodied with soft tannins, relatively low acidity. Classic Merlot cocoa dusted plums on the palate. Baking spice on the finish compliments the rich, ripe fruits.

## | We recommend this wine with: |

Powerful Pasta dishes and roasted red meats.

## | Serving temperature:|

14°C - 16°C

## Winemakers:

Hartley Smithers

Nora Iriate



750 ml