

Sânziana- Pinot Noir



Year:	2022
Variety:	85,15%PN-11,27%MR-2,69%FN-0,81%NDD -0,05%CS-0,03%SY
Alcohol content:	12.5 %
Appellation:	Wine of Romania
Acidity:	5.10 g/l
Classification:	Dry
Empty bottle weight:	0.360 kg



| Viticulture and Vinification |

100 % estate grown grapes from our Dealul Uberland vineyard. 25% of the grapes were transferred directly into 1000 Kg bins, without being destemmed, then sealed and put through a carbonic maceration fermentation for 10 days in order to produce a strawberry fruity part of the blend. The remaining 75% was destemmed, lightly crushed and then macerated and fermented normally at 25°C in stainless steel automated fermenters. Both wines were then separately pressed and the noncarbonic maceration wine was lightly oaked for 2 months with French oak staves. Finally, our winemakers created a perfect blend of the two types of wine and it was prepared for bottling.

| Tasting notes |

Gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. Lingering aftertaste.

| We recommend this wine with: |

Sicilian style Pasta dishes -such as "alla norma" with eggplant.

| Serving temperature:|

16°C - 18°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml