

# Sânziana - Chardonnay



CRAMELE  
RECAS



<b>Year:</b>	2023
<b>Variety:</b>	Chardonnay
<b>Alcohol content:</b>	12.5 %
<b>Appellation:</b>	Wine of Romania
<b>Acidity:</b>	5.6 g/l
<b>Classification:</b>	Dry
<b>Empty bottle weight:</b>	0.360 kg



## | Viticulture and Vinification |

90% machine harvest & 10% hand harvest estate grown grapes from our Gypsy Hill vineyard were harvested manually and brought to the winery where they were destemmed, lightly crushed and then chilled to 5° C and transferred to stainless steel temperature controlled maceration tanks, for 24 hours. Following this the grapes were lightly pressed, and the juice was fully decanted at low temperatures until completely clear before being inoculated with selected yeast, and fermented for 3 weeks at 15° C. Half of the wine was then aged for 3 months on French oak staves, and put through - lees stirring- to generate depth and complexity – before being reblended with the unoaked portion and prepared for bottling.

## | Tasting notes |

Amazing fruit and power. Ripe and thick, with lots of mango and toasted oak, a Chardonnay showing all the attributes There's a chewy, cherry, buttery, intensely tropical side to this full-bodied wine.

## | We recommend this wine with: |

Surf & Turf.

## | Serving temperature:|

8°C - 10°C

## Winemakers:

Hartley Smithers

Nora Iriate



750 ml