

# CRAMELE RECAS – PAPARUDA PINOT GRIGIO



**Cramele Recas Vineyard and Winery**  
*Cramele [literally 'cellar'] Recas is a premium wine estate located on the far western fringes of the Romanian region of Transylvania/Banat – near Romania's 3<sup>rd</sup> largest city Timisoara. Our winemaking team of Hartley Smithers (Australia) and Nora Iriate (Spain) have worked over the last seven years with our experienced team of Romanian viticulturists and winemakers to create a series of modern, fruit driven wines that express perfectly the traditions and terroir of the Recas vineyard wherewine has been produced continuously since the 1<sup>st</sup> century A.C. The fruits are all selected from our own 980 ha estate.*



## **Vineyards and winemaking**

*Handpicked estate grown grapes were harvested early in the morning –to avoid heat which causes pinot grigio to become too pink during vinification. The grapes were lightly crushed and then further cooled to 8 C before a gentle Pressing in state of the art vacuum presses. Free run juice is separated from the heavier press fractions and decanted in stainless steel temperature controlled tanks – for 48 to 72 hours until perfectly clarified. The clear juice is transferred to stainless steel fomenters and inoculated with selected yeast to begin fermentation which took 3 weeks at 10C. The wine is kept on fine lees until bottling. Twist off caps are used to maintain freshness and the quality of the wine.*

## **Tasting Note**

*Lovely, opulent aromas of grapefruit and peach follow through to a lithe body, with loads of fruit as well as abundant melon and apple character and citrusy acidity.*

*This is what Pinot Grigio should be.*

**Food Pairing:** *Chicken Panang curry*

## **Technical Data**

*Blend: 100 % Pinot Grigio- Dealul Tiganului (Gypsy Hill) vineyard*

*Appellation: Wine of Romania*

*Acidity: 3.2*

*Oak: None*

*Aging: Stainless steel*

