



<b>Variety</b>	<b>Băbească Neagră</b>
<b>Wine type</b>	Dry
<b>Area of production</b>	PGI - Terasele Dunării
<b>Climate</b>	Continental temperate <b>Rainfall vegetation:</b> 300mm <b>Average annual temperature:</b> 10.5°C <b>Insolation:</b> 1750 hours <b>Vegetation :</b> 185 days
<b>Vineyard</b>	<b>Relief:</b> plan with reddish sand dunes <b>Altitude:</b> 40- 50m <b>Soil:</b> sandy loam <b>Exposure:</b> south east <b>Plantation density :</b> 3800 plants/ha <b>Grape production :</b> 4000 kg/ha
<b>Year of harvest</b>	2011
<b>Winemaking</b>	Harvesting of the grapes is made manual, at phenolic maturation when they have acumulate in the peel grape large quality of anthocyanins. The grapes are transported to the winery in containers which assure them antioxidant protection. Then is made quantitative and qualitative reception followed by maceration-fermentation on marc. While is fermenting, regularly is made an immersion of the peel into the must, to ensure color and aroma extraction. Alcoholic fermentation is followed by malolactic fermentation, which confer suppleness, softness and wine roundness. At the end of the malolactic fermentation, the wine is pulled into barrels of Romanian oak and kept for maturation minimum 4 - 6 months. Conditioning and treatment has been limited to minimum, for not losing something that God put into the grapes. The wine is then bottled and let for ages for at least one year.



# BĂBEASCĂ NEAGRĂ

## Ecological Wine



Hereditas



<b>Technical data</b>	<i>Alcohol: 12,5 % Residual sugar: 4 g/L Total acidity: 4,8 g/L tartaric acid</i>
<b>Tasting note</b>	<i>Appearance and colour: Shiny red with orange shades, clear, impressive. Smell: After a gentle oxygenation it reveals a very interesting wine with a remarkable typicality from predominant aromas of spices: cloves, gray pepper and discrete shades of cherry and plum. Taste: Dry, it evolved from fruity to tannic, being very complex. We perceive an admirable balance between spices aroma, soft tannins which has been integrated very fast and his fruity characteristic. The aftertaste is long and persistent with traces of coffee, sloes, berries.</i>
<b>Service</b>	<i>Optimal temperature: 14-16°C Because is unfiltered wine, it is recommended to open and decantated the bottle with an hour before tasting. Food association: being an easy drink wine, it can be consumed as accompaniment at starter ( salami, sausage, bruschetta, caviar, eggplant salad) or it can be associated with fish, beef dishes, pizza, pasta and cheese.</i>
<b>Awards and honors</b>	<b>Gold Medal</b> , International Contest "Bacchus", Vrancea (2015) <b>Silver Medal</b> , International Contest "Bacchus", Vrancea (2016).
<b>Others mention</b>	It comes from ecological grape. Unfiltered wine. It may show deposit into the bottle, as a mark of wine naturalness. Eco-friendly. This wine is the testimony of the respect which we are carry to the environment.