



Variety	Fetească Neagră
Wine type	Dry
Area of production	PGI Colinele Dobrogei
Climate	Continental temperate Rainfall vegetation: 300mm Average annual temperature: 10.5°C Insolation: 1750 hours Vegetation : 185 days
Vineyard	Relief: reddish land Altitude: 40- 50m Soil: sandy loam Exposure: south east Plantation density : 3500 plants/ha Grape production : 3600 kg/ha
Year of harvest	2015
Winemaking	Harvesting of the grapes is made manual, at phenolic maturation when they have accumulated in the peel grape large quantity 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 conferee suppleness, softness and wine roundness. Conditioning and treatment have been limited to minimum, for not losing something that God put into the grapes.



FETEASCĂ NEAGRĂ



Technical data	<i>Alcohol:</i> 13% <i>Residual sugar:</i> 4 g/L <i>Total acidity:</i> 5,1 g/L tartaric acid
Tasting note	<p>Appearance and colour: Clear, attractive red with purple shades.</p> <p>Smell: Intens, complex, where cherry aromas combine with plums and spices (vanilla stick) and traces of tobacco.</p> <p>Taste: Dry, present a robust tannic character and well integrated into a structure dominated by plums, berries and a hint a spices with a unexpected long aftertaste, dominated by spices, pepper and vanilla notes.</p>
Service	<p>Optimal temperature: 16-18°C</p> <p>Because is unfiltered wine, it is recommended to open and decanted the bottle with an hour before tasting.</p> <p>Food association: it can be served with beef or turkey dishes, pork, lamb, slightly spice sauces, pizza and cheese.</p>
Awards and honors	<p>Silver Medal - "International Wine Contest", Bucuresti (2016)</p> <p>Gold Medal - International Contest "Bachus", Vrancea (2015).</p> <p>Gold Medal, International Wine Contest "Bachus", Vrancea (2016)</p>
Others mention	<p>Unfiltered wine. It may show deposit into the bottle, as a mark of wine naturalness.</p>