

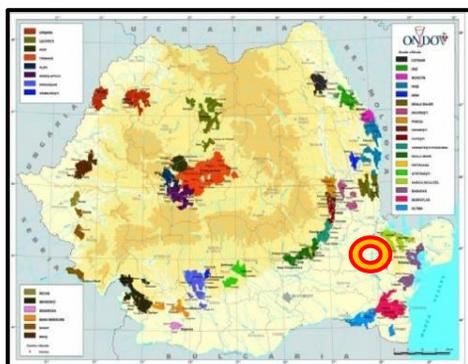


CABERNET SAUVIGNON

ECOLOGICAL WINE



SECOLUL 13



Variety	Cabernet Sauvignon
Wine type	Dry
Area of production	PGO – Late harvest Însurăței
Climate	Continental temperate Rainfall vegetation: 300mm Average annual temperature: 10.5°C Insolation: 1750 hours Vegetation : 185 days
Vineyard	Relief: plan with reddish sand dunes Altitude: 40- 50m Soil: sandy loam Exposure: south east Plantation density : 3500 plants/ha Grape production : 2000 kg/ha
Year of harvest	2014
Winemaking	Harvesting of the grapes is made manual, at phenolic maturation when they have accumulated 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 6 months. Conditioning and treatment have 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 1 year.



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Technical data	<i>Alcohol: 12,5 % Residual sugar: 4 g/L Total acidity: 5,4 g/L tartaric acid</i>
Tasting note	<p><i>Appearance and colour:</i> Clear, attractive red with purplish reflexes which betray sensorial vitality of the wine.</p> <p><i>Smell:</i> <i>Complex aroma of red fruits, spices(black pepper), green pepper with notes of pine resin and discrete notes of wood.</i></p> <p><i>Taste:</i> <i>Dry, fruity and extractive, with flavour of red berries. The aftertaste present elegant notes of Cabernet Sauvignon, with taste of fruits(ripe bitter cherry), but present and spices notes of vanilla.</i></p> <p>It is a round wine, full-body, soft, clean, fresh, complex, with round tannins well integrated.</p>
Service	<p><i>Optimal temperature: 16-18°C</i></p> <p><i>Food association: can be served next to red meat like beef, venison, lamb, pork but also dishes with intense sauces which has slight acid note (tomato sauce or wine), spicy or herbs such as rosemary, thyme, basil or bay leaves.</i></p>
Awards and honors	<p>Silver Medal, "Strugurele de aur", Alba iulia (2015).</p>
Others mention	<p>It comes from ecological grapes. Unfiltered wine. It may show deposit into the bottle, as a mark of wine naturalness.</p> <p>Eco-friendly. This wine is the testimony of the respect which we are carry to the environment.</p> <p>Wine with a high potential of storage and aging.</p>