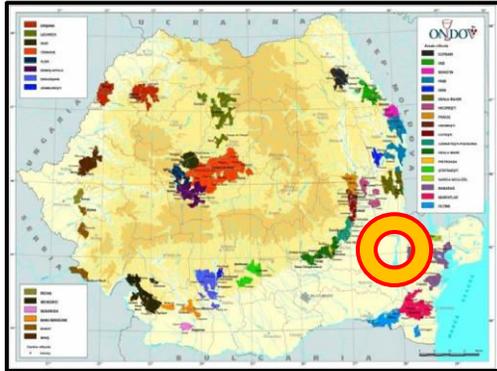




BĂBEASCĂ NEAGRĂ, BĂBEASCĂ NEAGRĂ, FETEASCĂ NEAGRĂ ORGANIC WINE



Variety	Blend Cabernet Sauvignon, Babeasca Neagra, Feteasca Neagra
Wine type	Dry
Area of production	PGO Husi
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 Cabernet Sauvignon: 4000 plants/ha Grape production Cabernet Sauvignon: 3600 kg/ha Plantation density Babeasca Neagra: 3800 plants/ha Grape production Babeasca Neagra: 4000 kg/ha Plantation density Feteasca Neagra: 3500 plants/ha Grape production Feteasca Neagra: 3600 kg/ha
Year of harvest	2012
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 confrere 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. Conditioning and treatment have been limited to minimum, for not losing something that God put into the grapes.



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SENATOR
PRIVATE COLLECTION



Technical data	<i>Alcohol:</i> 13 % <i>Residual sugar:</i> 4 g/L <i>Total acidity:</i> 5,4 g/L tartaric acid
Tasting note	<i>Appearance and colour:</i> Clear with an intense color of ruby red. The wine has a color intense of ruby red, clear <i>Smell:</i> Complex, intense. Typical aromas of Feteasca Neagra(plum jam) are combine with those from Cabernet Sauvignon(black currant, dark chocolate) and Babeasca Neagra(pepper, spices which give elegance to the wine) <i>Taste:</i> The taste reveals a wine well made, alcohol, tannins and acidity well integrated. It is an extractive wine, full bodied with a perfect balance between fruitiness and freshness, where we can remark notes of dry plums, chocolate and tobacco. At the end the taste become round into sweet fruits, slightly seasoned with black pepper which persist a long period of time.
Service	<i>Optimal temperature:</i> 12-15°C. Eno gastronomy of this wine lead us to beef in crust of peanut with sauce of chestnuts and berries. <i>Aging potential:</i> Delicious when young, but softer with enrichment of mature tannins when aging on bottle