

# Amber Natural Wine



CRAMELE  
RECAS



<b>Year:</b>	2019
<b>Variety:</b>	Feteasca Alba 42%, Chardonnay 35 %, Tamaioasa Romaneasca 14%, Sauvignon Blanc 9%
<b>Alcohol content:</b>	12.5 %
<b>Appellation:</b>	Wine of Romania
<b>Acidity:</b>	5.3 g/l
<b>Classification:</b>	Dry

## | Viticulture and Vinification |

Hand picked organically grown grapes were destemmed ,lightly crushed then maccerated with full skin contact for 3.5 weeks until fully dry , and having completed natural malolactic fermentation. No added yeast, no added SO2, no other additives used. Then all wines were blended and lightly oak aged for 2 months in 1 year old french barriques, before a natural cold stabilization, and bottling with no further SO2 addition or filtration.

## | Tasting notes |

Dark straw colour with orange hints, the nose is a delicate mélange of quince, Williams pear and a hint of vanilla. A complex and structured wine, with elegant but discreet fruit flavours of stone fruits, backed up with a powerful tannin structure and long finish. A perfect wine for lovers of natural products, with minimal intervention, balanced and structured yet pure and fresh, the lack of sulphur dioxide in this type of wines re-defines what to expect from the taste profile of white wines and provides a delicious alternative to discerning wine lovers who wish to find something different from mainstream commercial wines.

## | We recommend this wine with: |

Hard and semi-hard cheeses, cheeses with external mold (Brie, Camembert), Caesar salad, oven dishes with sauces and reductions, chicken and turkey dishes, benthonic fish (turbot), large crustaceans (lobster, langoustine, river lobster), tuna steak, fish stew, desserts with vanilla, peaches, mango, pineapple.

## | Serving temperature:|

8°C - 10°C

## Winemakers:

Hartley Smithers

Nora Iriate



750 ml