

Clasic Feteasca Neagra

Grapes: *Feteasca Neagra*

Vintage: *2018*

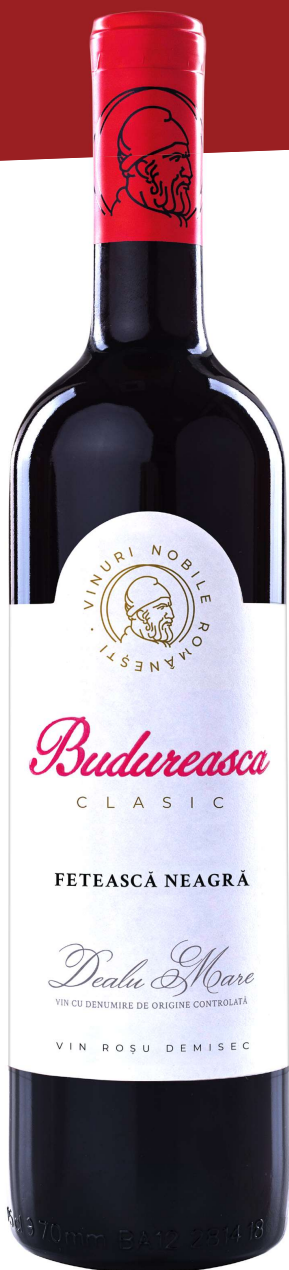
Vineyard: *Dealu Mare*

Type: *Medium dry - 9,83 g/l*

Alcohol: *13,5% by vol.*

Quality designation: *D.O.C - C.M.D.*

Total acidity: *4,61 g/l*



Vinification details

2018 was a very favorable year for the grapes of Feteasca Neagra in Budureasca vineyard. For the creation of this wine, the grapes were picked at their maximum level of maturity and quality, giving this wine an explosion of fruity notes. The juice was fermented with carefully selected yeasts in stainless steel tanks at a controlled temperature of 25-28°C, giving this wine just the right color and flavors.



Tasting notes

Dark ruby color, with aromas of plums and ripe blackberries flavors. Soft and rounded taste of black forest fruits, with soft tannins and a long aftertaste, making this wine very suitable for pairing with fine foods for any occasion.



Food pairing suggestions

It pairs well with Romanian dishes based on minced meat, grilled sausages or juicy pork and beef steaks.



Serving temperature

This wine is best served at a temperature of 18-20°C.

