

# Noble Five

Grapes: Cabernet Sauvignon, Shiraz, Pinot Noir, Merlot, Feteasca Neagra

Vintage: 2016

Vineyard: Dealu Mare

Type: Dry - 3,90 g/l

Alcohol: 14,5% by vol.

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

Total acidity: 6,17 g/l



## Vinification details

The vinification took place separately for each grape variety. For efficient extraction, the juice had classical fermentation and maceration for over 20 days. Then the resulting wines were matured in French and Romanian oak barrels for 9 to 12 months, depending on the evolution of each wine. The main purpose was to find the perfect balance between structure and flavors. After this period, only the best barrels were selected to create Noble Five. The winemaker devoted another 3 months to finding the harmony of the 5 varieties, and showcasing the refinement of this assemblage.



## Tasting notes

Intense, dark ruby red wine, with an elegant structure and a fruity taste of black cherry and dried plums. It contains fine notes of cinnamon and cloves, with a minty sensation at the end. Excellent potential for aging in the bottle.



## Food pairing suggestions

Perfect with beef, pork and lamb meats. Try it with bone-in pork chops with Provence herbs and baked potatoes.



## Serving temperature

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



2016 Vintage

GOLD - Asia Wine Trophy 2019



2016 Vintage

GOLD - International Wine Contest Bucharest 2019



2016 Vintage

SILVER - Decanter World Wine Awards 2019



2016 Vintage

BRONZE - Int. Wine & Spirit Competition 2019



2015 Vintage

SILVER - Mundus Vini 2018

