

Origini Feteasca Neagra

Grapes: *Feteasca Neagra*

Vintage: *2015*

Vineyard: *Dealul Mare*

Type: *Sec - 3,96 g/l*

Alcohol: *14% by vol.*

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

Total acidity: *5,63 g/l*



Vinification details

The grapes used to make this wine were selected from vines over 20 years old. These vines are deep-rooted, which means the grapes have developed very intense aromas, perfect for this wine. The juice is obtained using the no compression method, and fermentation took place in stainless steel tanks, equipped with recirculation system cuticles, providing a strong structure and a great touch of fruitiness. To get velvety tannins and a rich aftertaste, this wine was aged 12 months in oak barrels.



Tasting notes

Purple-red in color, with intense flavors of forest fruits and spices. A full-bodied wine, with soft tannins, which make the taste of red fruits extremely pleasant to experience. It has good acidity and remarkable aging potential.



Food pairing suggestions

This wine can be paired very well with pork, beef, or venison meat with spicy marinades and sauces.



Serving temperature

We recommend serving this wine at 18-20°C.



2014 Vintage

SILVER - Int. Wine & Spirit Competition 2019



2014 Vintage

SILVER - Int. Wine Contest Bucharest 2012

