

Premium Feteasca Neagra

Grapes: *Feteasca Neagra*

Vintage: 2016

Vineyard: *Dealul Mare*

Type: *Dry - 2,39 g/l*

Alcohol: *14,5% by vol.*

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

Total acidity: *6,06 g/l*



Vinification details

The grapes used in the creation of this wine were selected from parcels of vines 30 years old, with less than 6 tons per hectare harvested. After the selection, destemming and crushing of the grapes, the juice was fermented in stainless steel tanks for two weeks at 29°C. Alcoholic fermentation began after malolactic fermentation, due to which the wine became velvety, with soft tannins. A part of this wine was aged in oak barrels for 5 months, to get the required softness and the right depth of flavors.



Tasting notes

Dark purple, with great aromas based on intense ripe cherries notes. Jammy taste, of cherry and red fruit. A well-rounded and full-bodied wine, with soft, velvety tannins, and a very good bottle-aging potential.



Food pairing suggestions

Great with beef and pork dishes. Try it with sesame crusted pork tenderloin and oven-baked fingerling potatoes.



Serving temperature

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



2017 Vintage

SILVER - Korea Wine Challenge 2019



2016 Vintage

SILVER - Mundus Vini 2018



2015 Vintage

BRONZE - International Wine Challenge 2018



2014 Vintage

SILVER - Korea Wine Challenge 2017



2014 Vintage

BRONZE - Decanter World Wine Awards 2017

