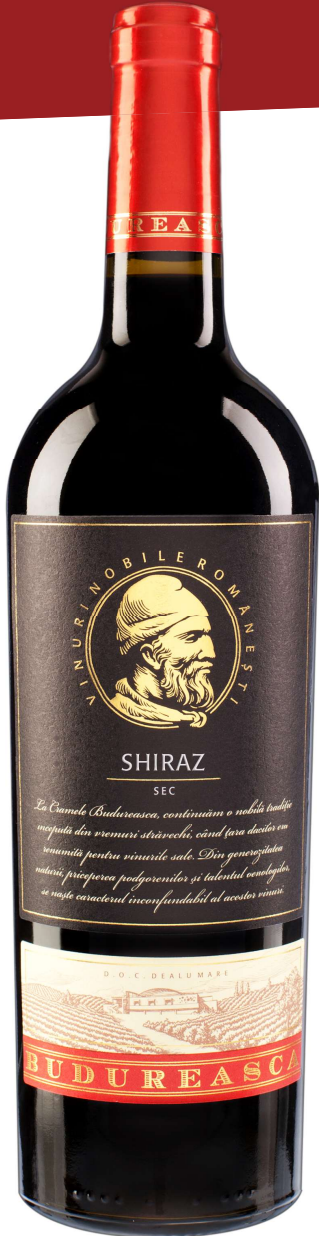


Premium Shiraz

Grapes: Shiraz
Vintage: 2016
Vineyard: Dealu Mare
Type: Dry - 2,40 g/l
Alcohol: 14,5% by vol.
Quality designation: D.O.C - C.M.D.
Total acidity: 5,80 g/l



Vinification details

The Shiraz grapes are relatively new in the Dealu Mare region. But they quickly became one of the best grapes from which Budureasca obtains international medals. Before they were fermented, the grapes had been given 3 days of cold soaking on the skins at 10°C, which gave this wine its typical fruity and spicy properties. 40% of this wine was aged in American oak barrels for 1 year before it was blended back with the rest of the wine.



Tasting notes

Dark ruby color with aromas based on notes of cherry and intense spices. This Shiraz is a full-bodied wine, with a consistent and rich taste of blackberry and black pepper, giving it a long and sumptuous finish.



Food pairing suggestions

Enjoy this great wine with pork chops with rosemary and baked potatoes, grilled beef skewers or spicy sausages.



Serving temperature

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



2013 Vintage

SILVER - Asia Wine Trophy 2014



2012 Vintage

SILVER - Decanter World Wine Awards 2014



2012 Vintage

SILVER - Mondial de Bruxelles 2014



2012 Vintage

BRONZE - Int. Wine & Spirit Competition 2014



2011 Vintage

GOLD - Mondial de Bruxelles 2013

