

Vine in Flames Pinot Noir

Grapes: *Pinot Noir*
Vintage: *2018*
Vineyard: *Dealu Mare*
Type: *Dry - 3,80 g/l*
Alcohol: *14% by vol.*
Quality designation: *D.O.C - C.M.D.*
Total acidity: *4,68 g/l*



Vinification details

The famous Pinot Noir grapes are well suited to the soils and climate of the Dealu Mare region and are usually the last ones to be picked from our vineyard. The grapes were de-stemmed, but not crushed, to achieve the well-known fruity characteristics of this grape variety. For the creation of this particular wine, we gave the grapes 3 days of cold soaking at 10°C, after which we fermented the wine for 8 to 10 days at a temperature of 25 - 28°C.



Tasting notes

This wine is dark red in tone, with intense aromas of cherries and black currant on the nose. The taste reveals fine accents of black cherries, as well as soft tannins. The complexity of this wine makes it a very suitable candidate for bottle aging.



Food pairing suggestions

Enjoy this magnificent wine with dishes such as duck breast à l'orange, roast goose and turkey or grilled mushrooms.



Serving temperature

This wine is best served at a temperature of 16-18°C.



2017 Vintage

GOLD - Asia Wine Trophy 2019



2017 Vintage

BRONZE - Decanter World Wine Awards 2019



2014 Vintage

BEST BUY - Wine Enthusiast 2017 (85p.)



2014 Vintage

SILVER - Mondial de Bruxelles 2017

