



TASTING NOTES

RED CUVÉE



SPECIFICATIONS

VARIETY	Feteasca Neagră, Merlot, Cabernet Sauvignon
TYPE OF WINE	Dry
VINTAGE	2022
VINEYARD	Lechința
YEAR OF PLANTING	2011
VINE TRAINING SYSTEM	Guyot Pussard
PRODUCTION/HA	7 tones/Ha
EXPOSURE	South-West, South-East
ELEVATION	500 m altitude
NAME OF ORIGIN	DOC-CMD Lechința
REGION	Transylvania
SOIL	Sandy soil and chernozem
ALCOHOL	14,0 %Vol
ACIDITY	5,04 g/l
RESIDUAL SUGAR	2,64 g/l
BOTTLING	January 2024
VINIFICATION	In stainless steel tank; Fermentation for 16 days at 20-24 °C
MATURATION	70% of total quantity in stainless steel tanks and 30% in Transylvanian oak barrels, for 6 months





TASTING NOTES

RED CUVÉE



SPECIFICATIONS

BOTTLES PER BOX	6
DIMENSIONS BOX (LxHxW;WEIGHT)	228*154*334 mm Weight: 8,6 kg
BOXES PER ROW	25
BOXES/BOTTLES PER PALLET	100/600 bottles
MEASUREMENTS PALLET	120*80*150 cm
WEIGHT PALLET	880 kg
HEIGHT & DIAMETER BOTTLE	Height: 330,2 mm Diameter: 73 mm
BOTTLE WEIGHT	600 g
EAN CODE	5941977900960
NC CODE	22042178
CORK USED	Diam 5

DESCRIPTION



A wine with a ruby and bright color, a fresh and pleasant nose. We find aromas of ripe black fruits, ripe strawberry, raspberry and subtle notes of coffee and tobacco. Slightly spicy, the blend of our red varieties is invigorating on the palate, with a good body structure and a long aromatic aftertaste.



Goes well with mature cheeses and cured meats, with roasted meats like lamb and duck, prepared with herbs and spiced crusts



Serving temperature: 14-16 °C

