

SELECTION
NATIVE



PURCARI
• CHATEAU •



NATIVE ROSÉ DE PURCARI

Type: **Rosé**

Denomination: **PGI Stefan Voda**

Vitigni: **50% Cabernet Sauvignon - 30% Merlot - 20% Malbec**

Alcohol: **13.5%**

Volume: **750 ml.**

Production area: **Moldova, Stefan Voda district**

Soil: **carbonized clayey-sandy chernozem**

: 3333 plants/hectare

Cultivation: **Double Guyot**

Vineyard age: **15-20 years**

Vineyard position: **110-185 meters above sea level**

Exposure: **South-East**

Precipitation amount, annual average: **450-550 mm.**

Sunny days per year: **310-320**

Sum of active temperatures: **3000-3250 °C**

Production: **80-100 quintals per hectare**

Harvest: **manual in the cottage**

Harvest period: **early September**

Fermentation: **in steel at controlled temperature (16-18°)**

Maturation: **made in steel without oak influences**

Bottle aging: **minimum 6 months**

Organoleptic characteristics: dry rosé wine - Native Rosé wine (CAB) is produced from grapes in conversion to organic farming. Crystalline appearance, very light color with pink hues. The delicate and complex bouquet expresses the harmony between notes of ripe fruit (**peach, lychee, citrus**), floral notes (**rose, violet**), supported by intense notes of sweet spices mixed with notes of hawthorn and wild strawberries. The taste is broad, generous and gourmand, evolving on notes of white fruit, lychee, supported by a sparkling and refreshing freshness. The finish is very long, soft and digestible.

The recommended temperature for consumption is: **+10/+12°**

Pairings: fine appetizers, aromatic cheeses and fish dishes.

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