



***310 ALTITUDINE**

**Cabernet Sauvignon - Feteasca Neagră
2022**

Grape variety:

Cabernet Sauvignon - 80%
Feteasca Neagră - 20%

Type: red dry wine

Vineyards:

Cabernet Sauvignon - 10,0 ha
Feteasca Neagră - 3,0 ha

Yield: 8 t/ha

Terroir: the viticulture and wine-making region Valul lui Traian, Tigheci micro-zone

Harvest:

Cabernet Sauvignon - second part of October
Feteasca Neagră - second part of September

Fermentation temperature: 25°C - 30°C

Vinification: 10 days in stainless steel tank at controlled temperature

Aging in wood: 3 months in second-use French and American oak barrels

Alcohol content: 14,0 %

Sugar: 3,0 g/dm³ Acidity: 5,1 g/dm³

Volum: 0,75 l

Tasting notes: Wine of the color of red pomegranate with complex flavors of blackcurrant, dried plums and notes of freshly ground pepper. It has a delicate rich taste with intense and well-structured tannins and cherry shades.

To serve: at 16°C - 18°C with red meat preparations, such as roast beef, lamb, mutton or pork, but also with aged cheeses.

