



***310 ALTITUDINE**
Merlot - Rara Neagră
2022

Grape variety:

Merlot - 80%

Rara Neagră - 20%

Type: red dry wine

Vineyards:

Merlot - 5,0 ha

Rara Neagră - 6,0 ha

Yield: 8 t/ha

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

Harvest: early October

Fermentation temperature: 25°C - 30°C

Vinification: 10 days in stainless steel tank at controlled temperature

Aging in wood: 3 months in French and American oak barrels

Alcohol content: 14,0 %

Sugar: 2,5 g/dm³ Acidity: 5,0 g/dm³

Volum: 0,75 l

Tasting notes: intense ruby color, flavors of well-ripen cherries, forest black berries, blackberries and rustic shades. The taste is smooth and delicate with soft tannins and cherry sensations on the finish.

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