



AURORE
Feteasca Neagră - Saperavi
2022

Grape variety:

Feteasca Neagră - 52%

Saperavi - 48%

Type: red dry wine

Vineyards: 17,5 ha

Yield: 12 t/ha

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

Harvest: in October

Fermentation temperature: 25°C - 30°C

Vinification: 10 days in stainless steel tank at controlled temperature of 25°C - 30°C

Aging in wood: 8 months in French and American oak barrels

Alcohol content: 14,0 %

Sugar: 2,0 g/dm³ Acidity: 5,1 g/dm³

Volum: 0,75 l

Tasting notes: A complex and refined wine, dark red in color with shades of violet. The aroma reveals notes of black fruits, black pepper, cedar wood, and chocolate. The velvety and dense texture leaves a pleasant impression of fruits and spices. The aftertaste has a long persistence with notes of vanilla. The grapes were handpicked from the Romanovca vineyard in the Tigheci micro-wine region, Leova district.

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