



AUORE

Feteasca Neagră - Tempranillo 2022

Grape variety:

Feteasca Neagră - 51%

Tempranillo - 49%

Type: red dry wine

Vineyards: 11,0 ha

Yield: 8,5 t/ha

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

Harvest: in September - 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: 1,8 g/dm³ Acidity: 5,0 g/dm³

Volum: 0,75 l

Tasting notes: A unique blend between an indigenous and a Spanish variety. Noble bouquet of cherries, sour cherries, black pepper in the background with rustic shades and violets. Well-integrated tannins and long-lasting aftertaste.

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

