



AUORE Rara Neagră 2020

„A heart-warming, delicious food wine made using the Moldovan and Romanian grape variety Rara Neagră. Dried cranberry, ripe dark cherry, tobacco leaves and a touch of smoke on the nose. Savoury and rounded, with plenty of juicy prunes and sour cherry to fill the peppery palate. Salivating varietal acidity. The tannins are fine-grained but solid.”

Sylvia Wu, Editor, DecanterChina.com & Regional Editor - Asia and Northern & Eastern Europe

PGI Valul lui Traian

Grape variety: Rara Neagră - 100%

Type: red dry wine

Vineyards: 3.0 ha

Yield: 8 t/ha

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

Harvest: early 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 oak barrels

Alcohol content: 14.0 %

Sugar: 2,6 g/dm³ Acidity: 4,9 g/dm³

Volum: 0,75 l

Tasting notes: Festive ruby color. Fine aroma of cloves, sour cherries, pomegranates and plums. Ripe cherry in the flavor is slightly amplified by spicy notes. A complex and full bodied wine with 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.

Frankfurt International
Trophy, 2019
Grand Gold

