



Wildflower, Shiraz, Wine of Romania, Romania, '2024`

Product code: `3987

PRODUCER PROFILE

Back in 1988, three families decided to invest in a winery in Romania, starting with 650ha of slightly unloved vineyards and a rusty, formerly state-owned winery.

Today, Englishman Philip Cox and his Romanian wife Elvira divide the production and commercial management between them and together have turned the Cramele Recas Estate into the most successful winery in Romania. Recas are now recognized globally for their impressive scale and breadth of fascinating wines, including natural and orange wines made from organic grapes. Despite the increase in scale, the emphasis remains on making quality wines that over-deliver – a magic formula that has recently seen sales boom. The vineyards are a combination of old vines and more recent plantings, and the winery has seen significant investment in state-of-the-art facilities. Recas are in every way a modern, dynamic winery whose open-minded approach and quality sets them apart... a winery you can't ignore.

VITICULTURE

The Shiraz for this wine is sourced from vines managed as part of a strict yield-control strategy in the vineyard. As Shiraz naturally tends to over-crop, unmanaged vines can produce thin, diluted wines. To prevent this, the team at Cramele Recas removes a proportion of the developing grape clusters shortly after flowering, before the berries begin to swell. This early intervention focuses the vine's energy on a smaller number of bunches. From that point onwards, vineyard work centres on achieving full, even ripeness, ensuring the remaining grapes develop generous flavour concentration and deep colour.

WINEMAKING

In the winery, the handling of Shiraz is intentionally straightforward, relying on simple, careful processes designed to preserve the natural character of the grapes. The aim is to maintain the variety's inherent fruit expression and ensure the resulting wine remains open, approachable, and agreeable, without excessive manipulation or intervention.

TASTINGNOTE

Purple-red with violet reflections, good limpidity. Intense aromas of red fruits (sour cherries, blueberries, black currants), floral aromas (violets). Fresh acidity, medium body, supple tannins, a velvety wine with integrated alcohol and an long elegant finish. Perfect balance between rich flavours, modest alcohol and tannins.

FOOD MATCHING

Cheeses with caraway, salad with sun-dried tomatoes, veal, barbecue, red tuna, desserts with red fruits, walnuts.

AWARDS



TECHNICAL DETAILS

Varieties:

Syrah 87%,
Cabernet Franc 6%,
Merlot 5%,
Alicante Bouschet 2%

Vegetarian
Vegan
Lightweight bottle

Features

ABV: 13%

Closure: Screw cap

Colour: Red

Oak Ageing

No oak ageing
Style: Still wine

Case Size: 6 x 75cl

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