

UMBRELE, CHARDONNAY, VILIE TIMISULUI, ROMANIA, 2018



Producer Profile

The Cramele Recas Estate, owned by Englishman, Philip Cox and his Romanian wife Elvira, have put in a huge amount of work into transforming their slice of grape growing history into a contemporary winemaking haven.

The immaculate vineyards are a combination of evolved plantings from 1447 and much more recent plantings too. With recent investments into modernising and improving their winery, they regularly host world class flying winemakers, vintage to vintage, to work with their team. This enables them to create top quality wines and constantly challenge themselves push innovations and approach winemaking with an open mind.

Viticulture

Grown on a variety of soils, from cracking clays to limestone rich loams. All vineyards are non-irrigated. Trained to vertical shoot positioned trellis with 2 to 4 canes per vine with replacement spurs. Inter vine soil management by cultivation. Yields from 5 to 15 tonnes per hectare. 90% mechanical harvested

Winemaking

Grapes are night harvested to arrive cool at the winery. Crushed and de stemmed then the must is chilled on the way to the press. Pressings and free-run fractions separated for fermentation. Juice clarified by flotation then racked to stainless steel for fermentation at 10-15deg C over 2 to 3 weeks. When fermented to dryness, the wine is centrifuged and cold stabilized prior to blending, filtering and bottling.

Tasting Note

A wonderfully fresh and fruity Chardonnay with amazing fruit and power. Ripe and thick, with lots of mango and toasted oak--a Chardonnay showing all the attributes. There's a chewy, cherry, buttery, intensely tropical side to this full-bodied wine.

Food Matching

Grilled satay chicken, veal, shrimp, crab and lobster

Technical Details

Varieties:

Chardonnay 100%

ABV: 13.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 45 Days

Type: American Oak

% wine oaked: 25

% new oak: None