

Product code: 2934

UMBRELE, MERLOT, 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 clay to limestone rich loam. 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.

Winemaking

Crushing and full de stemming on all parcels, with fermentation in stainless steel 40 to 50 tonne tanks with temperature controlled yeast inoculation at 25-32 deg C for about 5-7 days on the skins with regular automated pumpovers. Pressed with some sugar still present. Fermentation finishes off skins, centrifugation off gross lees as soon as dry followed by natural malolactic fermentation

Tasting Note

A dark violet colour is well complimented by rich aromas of dark fruits, plum and blackberry, with notes of spice and a hint of vanilla. Medium bodied, but full of jammy fruit flavours- black current, even a hint of dark chocolate, with warm tannins and a fine finish.

Technical Details

Varieties:
Merlot 100%

ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment

Food Matching

Roast pork or veal.