



Calusari, Pinot Noir, Viile Timisului, Romania

Producer Profile

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

Yet Englishman Philip Cox and his Romanian wife Elvira, have turned the Cramele Recas Estate into the most successful winery in Romania. Recas are now recognised globally for their impressive scale and breadth of fascinating wines, including natural and orange wine from organic grapes. Despite the scale the emphasis is on making good wines that over-deliver, and as a result they've struck on a magic formula that has seen sales and demand boom. Vineyards are a combination of evolved plantings from 1447 and more recent planting, whilst the winery has seen significant investment and boasts state of the art facilities where innovation thrives. Recas are in every way a modern, dynamic winery, whose open minded approach and quality sets them apart ... a winery you really can't ignore.



Viticulture

100% estate grown grapes from the Uberland Hill vineyard. Conventional new world viticulture and meticulous canopy management. 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. Intervine soil management by cultivation. Yields from 5 to 15 tonnes per hectare.

Winemaking

25% of the grapes were transferred directly into 1000 kg bins without being destemmed then sealed and put through a carbonic maceration and fermentation for 10 days in order to produce a strawberry, fruity part of the blend. The remaining 75% was destemmed, lightly crushed and then macerated and fermented normally at 25°C in stainless steel automated fermenters. Both wines were then separately pressed and the noncarbonic maceration wine was lightly oaked for 2 months with French oak before blending.

Tasting Note

Gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. A lovely long and lingering finish.

Food Matching

Semi hard cheeses, salmon, tuna, pork dishes made in the oven, duck, turkey in red sauce.

Product code: 2933

Technical Details

Varieties:

Pinot Noir 85%

Merlot 10%

Alicante Bouschet 5%



ABV: 12.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 2 Months

Type: French

% wine oaked: 75

% new oak: None

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