

Product code: 3473

## UMBRELE, SAUVIGNON BLANC, VILIE TIMISULUI, ROMANIA, 2020



### 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

Densely planted on hilly sites surrounding the winery at an altitude of 100m, the vines average 10 years old. Trained using the Guyot method. Drip irrigation is used if absolutely necessary though is by no means used every year.

### Winemaking

100% handpicked estate grown fruit was harvested and taken quickly to the winery where it was gently destemmed and crushed. Cooled immediately to 8°C, the grapes were then pressed in a vacuum press under nitrogen to prevent oxidation, before being transferred to decantation tanks for 24 hours until completely clarified. Inoculated with selected yeast, the wine was fermented in stainless steel at very low temperatures between 8 and 10°C for 25 days, before clarification and bottling.

### Tasting Note

Racy passion fruit, tangerine and gooseberry flavours are graceful and elegant, with a lovely, alive mouth feel and a medium body. A zingy acidity adds to the elegance, and the flavours echo on the finish.

### Food Matching

The perfect accompaniment to fish, chicken and summer salads.

### Technical Details

#### Varieties:

Sauvignon Blanc 100%

ABV: 12%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

### Oak Treatment

No oak treatment