



Red ARTISAN

2007 SEC / DRY WINE

VARIETY: 52% Feteasca Neagra; 26% Cabernet Sauvignon
22% Merlot

ORIGIN: Naeni and Fintesti vineyards of Dealu Mare area, Romania

VINEYARD: located on the hills surrounding Carpathian Mountains, with a density of 4500 plants per ha, the vineyard benefits from a unique and unparalleled set of conditions that are ideal for growing beautiful wines. The South exposure and the composition of the soil combine to allow for the production of this high quality wine. Extensive shoot, leaf and fruit thinning in the vineyard insure that we have even and full ripening.

WINE MAKING: After hand-harvesting at an average of 25° Brix, the grapes were destemmed and crushed. The grapes have fermented by variety in stainless steel vertical fermenters with gentle cap irrigators, for 14-21 days. The fermentation vats were pumped more than 5 minutes every 3 hours to extract rich color and soft tannin from the grape skins, daily, throughout the fermentation period. Following pressing and malolactic fermentation, the wine was moved to medium + toasted South Romanian oak barrel maturing for the next 24 months. The wine was then racked, blended with a personal fingerprint and bottled without fining and filtration therefore might require decanting with time.

TASTING: the wine is elegant and generous, developing coffee and tobacco nose, spices and vanilla taste, well integrated by the complex and corpulent structure.

PAIR: Serve with roasted turkey or goose, beef, pork or game at 16-18° C.



TECHNICAL INFORMATION

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| ■ Vintage: 2007 | ■ Yield: 7000 kg/ha |
| ■ Variety: 52% Feteasca Neagra; 26% Cabernet Sauvignon; 22% Merlot | ■ Oak aging: 24 months |
| ■ Appellation: IG Dealurile munteniei | ■ Alcohol content (vol%): 14.5% |