



# NOMAD

FETEASCA NEAGRA | 2007  
MEDIUM / DRY

**VARIETY:** made of 100% Feteasca Neagra (or Black Maiden in English), the most popular Romanian grape variety.

**ORIGIN:** the wine is prepared entirely from grapes of Feteasca Neagra variety of the company's own vineyards located in Sahateni, Dealu Mare, region - Romania, the seventh largest country producer of grapes in the world.

**VINEYARD:** it is located in the heart of Dealu Mare area, the most compact vine region in Romania, where the soil and climate provide the best conditions for high quality wines - similar to those in Bordeaux - France. The grapes are picked by hand and placed in 20 Kg cases so that the fruit does not cracks. The date of ripeness depends on samples taken from the vineyards. The grapes are harvested when they reach 220-224 g of sugar, which usually occurs during the second week of September.

**WINE MAKING:** Mild alcoholic fermentation occurs in static stainless steel tanks with automatic cap management. Skin maceration for 2 weeks at 25°-28°C pumping for a few minutes every 3-4 h. Malolactic fermentation ½ in stainless steel and ½ in 300 l Romanian oak barrel, for 6 months, with no tartaric stabilization. The most valuable Romanian grape variety, Feteasca Neagra is a dry wine with fresh black cherry nose, refreshing spices, soft tannins and slightly vanilla notes coming from the ageing of the wine in Romanian oak barriques. Feteasca Neagra under Aurelia Visinescu's signature becomes one of the most appreciated wine among the red wine lovers.

**TASTING:** Dry plums and black cherry, chocolate, vanilla and soft tannins, refined during the 12 months ageing in Romanian oak barrels.

**PAIR:** Can be served by itself, with red meat, fermented cheese; serve slightly chilled at 16-17° C.



## TECHNICAL INFORMATION

■ Vintage:	2007	■ Yield:	7000 kg/ha
■ Variety:	Feteasca Neagra	■ Oak aging:	12 months
■ Appellation:	IG Dealurile Munteniei	■ Alcohol content:	13.5 %