



DRACULA 555

FETEASCĂ NEAGRĂ

RED WINE - DRY



ORIGIN: Fetească Neagră (or Black Maiden in English) is an old native variety that originates from Moldova and Muntenia and again is capable of producing some great wines of deep colour although the vine needs constant care. The later the grapes are picked the better the results and a constant trimming programme to arrest the vigour produce excellent results. Fetească Neagră is a bramble fruited red with hints of soft cherry. It can vary greatly depending on terroir and oak influence, some can be earthy while others can boast flavours of cappuccino and vanilla.

VINEYARD: Dealu Mare vineyards make up the most compact Romanian viticulture area (about 14,500 hectares). The climate is temperate continental with cold winters and hot summers, with average annual solar radiation of 125 kcal/cm², average annual temperatures of 10°C heat amplitude monthly average of 24°C and an absolute magnitude of extremes over 70°C. An average of 2200 sunshine hours from which 1635 are in warm semester. The annual amount of warm and heat is over 4000 degrees. Annual rainfall is around 500-550 mm mainly in winter-spring period.

WINE MAKING PROCESS: Stainless steel tank fermentation at 25-27°C with punching down the cap. Extended maceration was utilized to deepen and broaden the wine structure. 19 months barrel aged in 30% new and 70% second time used South Romanian oak medium + and high toasted toasted (a blend of Q.sesilliflora and Q. robur). The treatments before filling have been kept to a minimum to preserve the aromas therefore during aging small sediments can occur.

WINEMAKER: This wine is produced by a famous Romania winemaker Aurelia Visinescu, known for her wines which reflects the character of the wine variety with strong influence of the terroir. Aurelia's wines are special wines, with personality; they are made with care, dedication and artistry.

TASTING: Intense red color wine, it has an unique character of dry plums, black fruit and sweet spice with vanilla coming from aging in Romanian oak barrels. Velvety texture and well balanced by the round tannins, silky on the palate; long, smooth aftertaste. It is recommended to be served at 16°C, along with lamb, pork, veal, beef dishes, it goes well even with fried chicken.

TECHNICAL INFORMATION:

Variety: Fetească Neagră
Appellation: DOC-CT Dealu Mare
Vintage: 2017
Yield: 33.5 hl
Oak aging: yes
Alcohol content (vol%): 14,5

PACKAGING:

BOTTLE	Weight (kg)	Capacity	Color	Cork	
Bordeaux	0,75	750ml	UVAG	DIAM5	
CASES	Weight (kg)	Length (mm)	Width (mm)	Height (mm)	
6 x 750ml	10	315	250	175	
PALLET	Base cases	Layers	Cases (pcs)	Altura (m)	Bottles (pcs)
120 x 80	10	9	90	1.73	540
120 x 100	15	9	135	1.73	810