



CASTELLUM DRACULA

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: The Tarnave Vineyard (DOC Tarnave) is located in the Transylvania Plateau, moderate temperate continental type, with summers suitably warm, harsh and humid winters, but with long and predominantly clear autumns. The soil geological structure consists of clay sediments and minerals. Another special feature of the terroir is the fog that spreads along the Tarnava Mica valley in the mornings of summer and autumn and which, together with the large differences (10-12°C) in temperature from day to night, slows the ripening of grapes. All of these lead to the preservation of aromas and acidity in grapes, resulting in aromatic and tasty wines, vinified in the dry. The average value of the temperature at the level of the vineyard Tarnave is 8.3°C, with average monthly variations between -4, -5°C in January and July between +18, + 19°C. These two factors determine the continuous increase in the sugar content of grapes, the acidity is reduced by staying constant or almost constant at a slightly higher threshold (about 8-9 g / l tartaric acid).

WINE MAKING PROCESS: The harvesting is done by hand, and at the same time a quality selection of grapes is being made. The maceration and the alcoholic fermentation take place in temperature controlled stainless steel tanks. It is still here that malolactic fermentation takes place. Maturation period - 1 year in large oak barrels.

WINEMAKER: The team that produces the wines is made up of the head of the winery - Misi Denes - a local passionate about viticulture and of well-made work and the Italian oenologist Celestino Lucin, named oenologist of the year in Italy by Gambero Rosso magazine in 2009.

TASTING: Dark shiny ruby color that reveals pleasant aromas of smoked plums, wild cherry. A full-bodied wine with notes of cherries, cherry liquor, plum jam, dark chocolate and fresh aftertaste. It is recommended to be served at 16-18°C, along with red meat, small game, mature cheese.

PACKAGING:

| BOTTLE | Weight (kg) | Capacity | Color | Cork | |
|-----------|-------------|-------------|-------------|--------------------------|---------------|
| Bordeaux | 0,5 | 750ml | UVAG | agglomerated / Size 44mm | |
| CASES | Weight (kg) | Length (mm) | Width (mm) | Height (mm) | |
| 6 x 750ml | 8 | 305 | 255 | 175 | |
| PALLET | Base cases | Layers | Cases (pcs) | Altura (m) | Bottles (pcs) |
| 120 x 80 | 11 | 9 | 99 | 1.73 | 594 |
| 120 x 100 | 15 | 9 | 135 | 1.73 | 810 |

TECHNICAL INFORMATION:

Variety: 100% Fetească Neagră

Appellation: DOC-CMD Târnave Târnaveni

Vintage: 2019

Yield: 6000 kg/ha

Oak aging: yes

Alcohol content (vol%): 13,5