



DOMINION DRACULA

MERLOT

RED WINE - DRY



ORIGIN: The wine is prepared entirely from grapes of Merlot variety coming from the vineyards located in Cotesti region, Moldova - Romania, the seventh largest country producer of grapes in the world.

VINEYARD: For over 2000 years Dealurile Vrancei has yielded some of the finest wines in Eastern Europe. An alternation of flat and hilly lands, with heights between 100 and 300 m, V-E orientation, with exposure and slope ensures the optimal conditions for the cultivation of vines. Solar radiation has average annual values of over 120 Kcal / cmp in most regions with values exceeding 140 Kcal / cmp in areas with southern exposure. The particularities of the soil, the balanced humidity and the excellent sun exposure provided by its location result in a wine with the highest acidity in the country.

WINE MAKING PROCESS: Our Vines are organically cultivated without the certification, without chemical fertilization. Grapes are harvested at maturity, destemmed and fermented on skin to allowed extraction of pigments, flavors and tannins for 3 weeks with constant pump over and cap punching.

The wine is then gently pressed and matured either in stainless steel to retain freshness and fruitiness or oxidative in wood barrels for softer tannins and oak aromas. Filtered and bottled in sterile environment.

WINEMAKER: George Vasile is our enologist for 6 years, with supervision from wine expert Giovanni Menotti, a famous wine consultant from Veneto, Italy with over 40 years of experience in wine production. George is a dedicated enologist especially for production of premium wines, both red and white. Together we form a great team with the only purpose of putting Vrancea on the map of great Romanian wines. We discovered in DOC Cotesti a unique terroir for great wines and work each year to improve our quality by using sustainable methods of vinification.

TASTING: Intense ruby with purple hues. Aromas of ripe red fruits, black cherry and hints of vanilla. Complex taste, with velvety tannins and long aftertaste.

It is recommended to be served at the temperature of 16-18°C, accompanied by red meat, venison and matured cheese.

TECHNICAL INFORMATION:

Variety: 100% Merlot

Appellation: DOC-CMD Cotesti

Vintage: 2020

Yield: 8000 kg/ha

Oak aging: 50%

Alcohol content (vol%): 14,9

PACKAGING:

BOTTLE	Weight (kg)	Capacity	Color	Cork	
Bordeaux	0,5	750ml	UVAG	DIAM5	
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