



LEGEND OF 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: 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: Grapes harvested during the first half of September, alcoholic fermentation occurs in vertical static stainless steel tank with automatic cap management. Skin maceration for 7 days at 27°-28°C. Pumping over few minutes every 3-4 h. Malolactic fermentation in stainless steel. 10% of the blend had been aged in Romanian oak barriques.

WINEMAKER: This wine is produced by a famous Romania winemaker Aurelia Visinescu, known for her wines witch reflects the character of the wine variety with strong influence of the terroir. Her enthusiasm for winemaking knowledge and the story behind every harvest turned into passion which Aurelia has been nourishing for more than 20 years. Her native curiosity, the will to know and the experience achieved in time brought Aurelia international recognition. The wines bearing Aurelia Visinescu signature are special wines, with personality; they are made with care, dedication and artistry.

TASTING: Intense ruby, with dominant aromas of black and red fruits (blackberries, cranberries). Full body wine, elegant with spice notes and vanilla aftertaste. It is recommended to be served at 14-16°C. It will be well suited with barbecue, pasta or cheese.

TECHNICAL INFORMATION:

Variety: 100% Fetească Neagră
Appellation: DOC-CT Dealu Mare
Yield: 8500 kg/ha
Vintage: 2019
Oak aging: 10%
Alcohol content (vol%): 14,5

PACKAGING:

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