



LEGEND OF DRACULA

PINOT NOIR

RED WINE - DRY



ORIGIN: The wine is prepared entirely from grapes of Pinot Noir variety coming from the Dealu Mare which is the homeland of red wines in Romania, the seventh largest country producer of grapes in the world.

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 were harvested on the last week of August at full maturity. The grapes were destemmed without crushing followed by 48 hours cold soaking. Temperature controlled alcoholic fermentation at about 22°C occurred in stainless steel closed tanks with gentle cap management by punching down the skin. Wild malolactic fermentation.

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. 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: Bright red with an intense note of red berries and dark chocolate. Soft and delicate, medium body with some tannins and vanilla on the palate. It is recommended to be served at 16-18°C, along with poultry, Bolognese pasta, Moroccan and Lebanese food, Brie or Camembert.

TECHNICAL INFORMATION:

Variety: 100% Pinot Noir

Appellation: DOC-CT Dealu Mare

Vintage: 2019

Yield: 6300 kg/ha

Oak aging: no

Alcohol content (vol%): 13,0

PACKAGING:

| BOTTLE | Weight (kg) | Capacity | Color | Cork | |
|-----------|-------------|-------------|-------------|--------------------------|---------------|
| Burgund | 0,5 | 750ml | white | agglomerated / Size 44mm | |
| CASES | Weight (kg) | Length (mm) | Width (mm) | Height (mm) | |
| 12 x | 17 | 340 | 250 | 310 | |
| PALLET | Base cases | Layers | Cases (pcs) | Altura (m) | Bottles (pcs) |
| 120 x 80 | 10 | 5 | 50 | 1.70 | 600 |
| 120 x 100 | 12 | 5 | 60 | 1.70 | 720 |