



CONTE DRACULA

CABERNET SAUVIGNON & FETEASCĂ NEAGRĂ

RED WINE - DRY



ORIGIN: The wine is prepared entirely from grapes of Cabernet Sauvignon and Fetească Neagră variety coming from Dealu Mare wine region, Romania, the thirteenth wine producer in the world.

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: The varieties are vinified separately according to a classic fermentation technology in stainless steel vessels of 150 Hl at 24-26 °C, for 21 days for Fetească Neagră and 24-28 days for Cabernet Sauvignon. Malolactic fermentation completed immediately after the alcoholic one. Maturation for 12 months in barrels of Romanian oak in the second cycle of use.

TASTING: Intense ruby red with aromas of candied fruit, oak and coffee. Well balanced and armoniously structured wine, with a persistent finish and a velvety texture. Best served at 16-18°C. One may serve it with pasta, pizza, lamb, beef, medium aged dry cheese.

TECHNICAL INFORMATION:

Variety: 63% Cabernet Sauvignon & 37% Fetească Neagră

Appellation: DOC-CT Dealu Mare

Yield: 5000 kg/ha

Vintage: 2021

Oak aging: 12 months

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