

FETEASCĂ NEAGRĂ
2013
CORCOVA
D.O.C. Mehedinți Corcova

Grapes: Fetească Neagră 100%

Alcohol: 13.5%

Acidity: 4.4 gr/l

Residual sugar: 2.1 gr/l

Origin of grapes: Jirov farm, Jirov village,
Corcova, Mehedinți County

Terrain: Brown luvisol

Exposure: South

Altitude: 250-300 m

Density of plantation: 6.160 plants/hectare

Harvesting period: Hand harvested

12th and 16th September 2013

Fermentation: 5 days skin-contact maceration
pre-fermentation to extract colours and aromas,
followed fermentation at controlled temperature

Maturation: In stainless steel tanks for 7 months

Serving temperature: 17-18°C

Colour: Deep red

Tasting notes: Intense flavours of fruity ripe red fruits
such as cassis and blackberry opening to reveal spicy notes.
The taste is round, smooth with velvety tannins leading
to a long finish with strong aromas.

Recommended dishes: Game and mature, strong cheeses

