

Pinot Noir 2012

Wine with geographical indication
“Dealurile Crișanei”



The hills

Rătești hill side has become famous in the 1700s, from count Károlyi's time, when the Swabians first established here. They had a major contribution in transforming the area and making it a popular wine region for the time. High soil acidity and good exposure make fresh white wines and well balanced red wines, with good aging potential. The grapes for this wine were harvested from all three of our locations: Hodișa, Gereușa and Rătești.

Year Characteristics

2012 was an extremely dry year, but the fruits were not affected. The grapes were healthy and over all the yield was good for just three year old vines, 1t/ha.

About the winemaking

The grapes were harvested with a sugar level of 210-220g/l, and after the alcoholic and malolactic fermentations were finished, the wine was aged in Romanian oak barrels, medium toast, for 18 months.

Tasting Notes

Intense, surprising color, cheery and woody aromas and a long aftertaste of cherries, sour cherries and red currants.

Serving tips

It pairs well with mushrooms, duck or pork.
To be served at 12°-14°C.

Alcohol	13,0% vol.
Residual sugar	3,04 g/l
Acidity	6,30
Bottles	4.000