

Sur Mer cuvée red

Flavour profile

sour cherries



blackcurrants



dark chocolate



energising



mineral



Winemaker: Răzvan Macici

Vintage: 2021

Varietals: Merlot, Cabernet Sauvignon, Syrah

DOC: Murfatlar

Vineyard: Age of the vines: 11-12 years old / Soil: clays and sandy loess

Exposure: south-east and south / Altitude: 80-100 m.



Winemaking

The grapes are picked at full ripeness and brought to the winery in crates, where they are kept overnight in the cold and carefully sorted berry by berry. The must flows by gravity into the fermenting tanks, where it first undergoes cold maceration for two to three days. Once the alcoholic fermentation has begun, colour and tannins are released from the grape skins through a complex and repetitive process of 'cap-sinking' and homogenisation. The young wines are moved to 225-litre oak barrels, where they mature during the 12 months of maturation in wood. The final blending is carried out by the cellar's oenologist after tasting each oak barrel individually. Before release, the wine is kept in bottle in the cellar.



Tasting notes:

Juicy, fresh and energetic, Sur Mer 2021 displays a rich aromatic structure, with tones of berries, wild cherries, blackcurrants, pomegranate and blackberries, with impressions of vanilla and dark chocolate, set against a mineral-vegetable background. The palate is sustained and intense, with well-represented red fruit acidity and athletic, grainy tannins. The Merlot brings in the acidity and fruitiness, the Cabernet Sauvignon contributes its tannic structure, and the Syrah brings the spicy-mineral component. It finishes intense and fruity, with strong tones of bitter cherry, bitter chocolate and crushed pepper.



Taste profile:

Residual sugar: 0,1 gr/l, dry

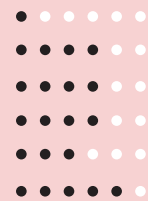
Alcohol: 14% vol.

Acidity: 5,94 gr/l (Tartaric ac.)

Tannins:

Body:

Fruitiness:



Serving:

Serving temperature: 12-15°C

Decanting: Requires short aeration.

Ageing potential: 5-7 years

Food pairing:



beef



duck



mutton



aged
cheese



Recommended glass: (Veritas Cabernet / Merlot, Degustazione Red, Riedel 001)

