DFR MERLOT 2021 BIO

VINEYARD, GRAPES, AND WINEMAKING

Organically grown vine (ECOCERT certified), without the use of synthetic chemicals. Soil fertility is prioritized and naturally stimulated. Season with temperate continental climate, with variations from north to south. The vines are grown on slopes. The soil is based on sarmatitic limestone, clays, sandstones and Dacian tuffs.

The fruit has reached full ripeness, harvesting was carried out selectively, 100% by hand.

The grapes were harvested by hand, in 10 kg crates, according to the traditional method, detached by cutting with scissors. Fermentation was carried out using the oldest method, i.e. in concrete lines at a temperature of 23-25°C for 13 days.

PRODUCER

Domeniile Franco-Române were founded in the year 2000, at the initiative of Denis Thomas, a Burgundy owner and winemaker, who laid the foundations of the first BIO vineyard in Romania, in Săhăteni, Dealu Mare. In 2020, the winery was taken over by a group of Romanian investors with good tradition in viticulture, who added another 40 hectares of vines (a plantation known as "Domeniile Persu-Eminescu") to the already existing 45 hectares. A family story that spans multiple generations, a story that continues on.

TASTING NOTES

A 100% Merlot, from the Dealu Mare region (commune of Săhăteni, Buzău county), a young and vigorous wine, with a compact structure and good acidity, which bets everything on the juicy red fruit. Deep red color, with scarlet rim. Delicate nose, with black cherries, red cherries and hints of minerals. Solid body, with fine, discreet tannins and perfectly integrated alcohol (14%). Palate with scorched plum and blackberry, all nicely wrapped in bitter chocolate and mint sensations. Intense aftertaste, with black fruits, vegetal notes and green pepper.

TECHNICAL DATA

Character: Dry, still red wine

Varieties: Merlot 100%

Vintage: 2021

Maturation: stainless steel tank, bottle

Bottle size: 750 ml

Quality level: DOC Dealu Mare

ANALYTICAL DATA

Alcohol: 14.4 % vol.

Sugar: 4.2 g/l

Acidity: 5.8 g/l

Dry extract: 30.6 g/l

TEAM

Viticulture: Valentin Rotaru, C-tin Mihalcea

Enologist: Liviu Grigorică, Valentin Rotaru

SERVING SUGGESTIONS

Pork stew, pizza, pasta with red sauce, hard cheeses.
Optimum serving temperature: 15-20°C.

RO-ECO-007
Agricultura UE

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