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PRAHOVA VALLEY - SPECIAL RESERVE, ROMANIA FETEASCA NEAGRA


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Country:	Romania
Region:	Dealurile Munteniei
Year:	2014
Grape variety:	Feteasca Neagra
Color:	Red
Process:	Hand harvesting at full maturity; grapes carefully selected De-stemming Gently crushing Fermentation at controlled temperature 24-25 °C and skin maceration in vertical tanks for 10-12 days 6 months maturation in new barrels Filtering Bottling and labelling; ageing in bottles
Presentation:	750ml
Packing:	6 bottles
Tasting notes:	Our Feteasca Neagra is rich in colour and body, displaying aromas of vine leaf and freshly-baked bread, complemented by intense smoked plum and creamy oak, a solid structure and spicy flavours that linger in a long finish.
Food pairing:	A perfect partner for pasta, red meat dishes and fine cheeses.
Drinking temperature:	16-18 °C

Safra 2015. Jantar em 03/12/2016, com Primos.