

<https://www.gitana.md/en/shop/premium-reserva/saperavi-en/>





Saperavi

<p>Variety: Gitana</p> <p>Grape type: 100% Saperavi</p> <p>Wine type: Quality red dry wine</p> <p>Harvest year: 2015</p> <p>Harvest The grapes are harvested by hand and the production amount is 7 tones per hectare.</p> <p>Appellation: 5 hectares in the Valul lui Traian wine region</p> <p>Soil type: Chernozemic soil with calcareous texture</p> <p>Vinification The grapes are harvested by hand and the maceration is done in clay amphoras. During the fermentation are used only indigenous barns, and after the maceration the wine remains for aging for at least one year in clay amphoras. This allows a maximum enrichment of the wine, and also ensure a strong and well balanced body and color.</p>	<p>Tasting notes: Visual: intense dark purple to black colour Aroma: Red fruits with a strong minerality due to the maturation in clay amphoras. Taste: A strong and complex taste with creamy notes as a result of the malolactic fermentation in amphoras.</p> <table border="0" style="width: 100%;"> <tr> <td>Alcohol</td> <td style="text-align: right;">14%</td> </tr> <tr> <td>Total acidity (g/l)</td> <td style="text-align: right;">5.9</td> </tr> <tr> <td>Sugar</td> <td style="text-align: right;">4,0</td> </tr> </table> <p>Recommended Well associated with lamb or venison, with vegetables and ripened or semi-mat-urated cheeses.</p> <p>Recommended/Consumption temperature 16-18 ° C</p> <p>Aging potential: Long</p>	Alcohol	14%	Total acidity (g/l)	5.9	Sugar	4,0	
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Safa 2018. Jantar em 24/09/2021. Vino Nobile.