

# FETEASCA NEAGRA

## CRAI NOU

*DOC DEALU MARE*



## SITUATION

The vines of the DEALU MARE (which in Romanian means "great hill slope") are the most famous and renowned vine growing area in Romania. It is 60 kilometers long on hillsides which starts from the southeast of the Carpathian Mountains, enjoying the sun from early morning and a good sunlight all day long. After the rain, the vines being on a gentle slope the water drains easily and the wind always dries the grapes rapidly. The soil is made of chalk and limestone.

## PRODUCTION & CERTIFICATION BIO

Our Estate includes a few hectares of Feteasca Neagra which enables us to produce each year around 15 000 bottles. The yields are small: 35hl/hectare in good vintages and less than 30hl/hectare when the summer is extremely dry.

Our vines of Feteasca Neagra are grown organically that is without using insecticides, pesticides or chemical fertilizers. We are certified organic by Ecocert (EC Regulation 2092 / 9) and respect the the rules of organic farming. We also follow the rhythm of the lunar cycles.

Finally, we have chosen to vinify our Feteasca Neagra in stainless steel tanks in order to keep its fruit and freshness.

## TASTING & GASTRONOMIE

Feteasca Neagra is a typical Romanian grape variety which produces elegant and solid wines with great ageing potential, especially Feteasca Neagra grown on the hill slopes of the Dealu Mare.

It pairs very well with sarmale, meats cooked in sauce, game and cheese.

## STORY

3000 years ago, vines were already grown in Romania by the Dacs and their wines were famous throughout Europe. When the Romans conquered Romania in the 2<sup>nd</sup> Century, they created a new coin for the new province called "Dacia Felix", which represented a woman offering wheat and wine.