

PINOT NOIR

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 south-east of the Carpathian Mountains, enjoying the sun from early morning and a good sunlight all day long. The soil, on which our vineyards of red grapes are planted, is made of limestone and clay.

PRODUCTION & CERTIFICATION BIO

Our estate includes 15 hectares which are planted with Pinot Noir. The production of this noble grape variety is rarely over 50,000 bottles per year, which means really small yield.

Our Pinot Noir is grown according to the lunar cycles and is certified organic by Ecocert (CE 2092/9).

We have chosen to age our pinot noir in stainless steel tanks. Indeed we do our best to keep the freshness of the aromas.

TASTING & GASTRONOMIE

Our Pinot Noir a pleasant and suple wine which presents nice aromas of , agréable et souple qui présente de jolis arômes de blackberries and blackcurrents. Its is round with a good balcnace and soft tannins.

It pairs well with strong grilled fishes, such as tuna and salmon, quiche and roasted (turkey, chicken) grilled (pork and steak) meats and medium-strong cheeses.

STORY

This Pinot Nois is the result of the dream of a Burgundian specialist and a Romanian ingeneer, who were both convinced that the Dealu Mare was a one of the few wine regions that could compet with the best Pinot Noirs in the world.