

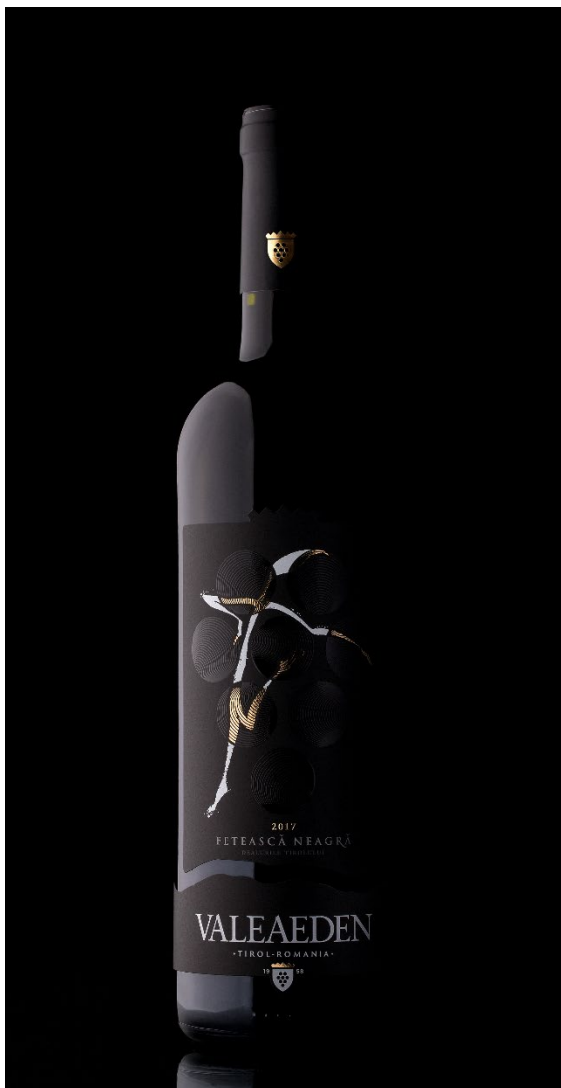
VALEAEDEN

• TIROL-ROMANIA •



FETEASCA NEAGRA

A Romanian variety par excellence, with a history spanning millennia, Feteasca Neagra is made with the Teinturier grape, whose skins and flesh are both dark. The history of wine places its origins in the historical region of Moldavia, where seeds dating from two thousand years ago were found. Cultivated for a very long time in the region, it later descended along the arc of the Carpathian Mountains, towards the South and West, arriving more recently in Banat. A wine with a pronounced typicality, Feteasca Neagra stands apart among the wines produced by Valeaeden. A bright ruby-red color in the glass, it reveals a complex, original aroma of candied prunes, which carries into the taste as well.



DESIGNATION

DOP/DOC-CMD Banat – Dealurile Tirolului

VARIETY

Feteasca Neagra 100%

PROVENANCE

Three Feteasca Neagra vineyards between Tirol and Fizes and plantations from 2015 and 2016

HARVESTED

second decade of September

AVERAGE YIELD / HECTARE

2000 kg grapes = 1100 l = 55% wine

VINIFICATION

This wine was produced in our gravity-fed cellar in Tirol, where our passion and respect for heritage blends with the area's centuries-old wine tradition. The grapes from our vineyards on the Hills of Tirol were carefully selected and hand-picked to be delicately vinified. With minimal intervention and under careful supervision, the wine was allowed to gently develop color, aroma, and tannins. After an initial maturation in wooden barrels, the wine was bottled and further aged in bottles, to become even more harmonious, more supple, with a sincere bouquet and suitable acidity.

BOTTLED

August

BOTTLE AGEING

24 months