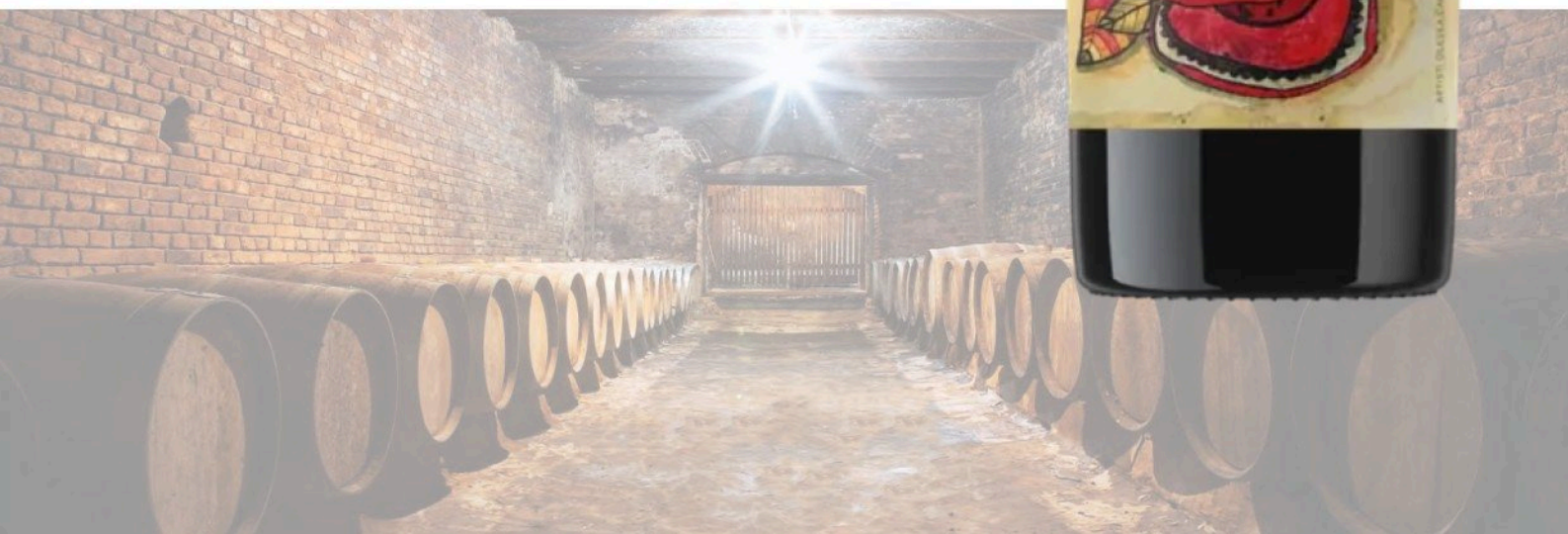


# Artitude

Merlot 2015, PGI Codru

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## TECHNICAL SHEET

**Merlot****Type:** Dry red**Alcohol:** 13.5 % vol**Volume:** 750 ml**Ageing:** Light oak influence**Vintage:** 2015 · Collectible wine**Fermentation:** Fermentation with maceration, followed by malolactic fermentation**Closure:** Cork**Clarity:** Clear, with mature brick tones**Intensity:** Medium**Colour:** Garnet with hints of amber**Character:** Mature and elegant**Intensity:** Medium to high**Aromas:** Dried plum, black tea, leather, subtle spice**Sweetness:** Dry**Acidity:** Soft and rounded**Body:** Medium**Tannins:** Silky, well integrated**Finish:** Smooth, with mellow fruit and earthy notes**Residual sugar:** 5 g/l

# Artitude

Merlot 2015, PGI Codru



*Dried plum, black tea, leather and delicate spice.*

**Gold 87.13 points** · Black Sea Region Contest 2018

**Gold 86.00 points** · Galicja Vitis 2018



**Gold 88.80 points** · Oenoforum 2018

**Gold** · Vinarium International Wine Contest 2021

**WineHunter Rosso** · The WineHunter Award 2024



**Food pairing:** Roast pork with prunes, roast duck, pasta with wild mushrooms, aged cheeses



*Suggestions for this style of wine.*

**Glass:** Red wine glass

**Decanting:** Decant 30–60 minutes before serving



**Serving temperature:** 15–18 °C

**Allergens:** Contains sulphites



**Vineyard:** Gangura, at about 120 m above sea level

**Soil:** Loam soil

**Climate:** Mild climate with a mean annual temperature of about 12 °C and moderate rainfall (Codru region)

**Harvest:** Hand-picked in mid-October



**Total acidity:** 5.5 g/l

**Volatile acidity:** 0.62 g/l

**Total SO<sub>2</sub>:** 113 mg/l

**Dry extract:** 30.5 g/l

Total and volatile acidity, total SO<sub>2</sub> and dry extract come from the analysis of lot L 19 (2015 vintage, bottled on 6 June 2018) by the national laboratory CNVCPA (test report No. 1869C18 of 21.06.2018); alcohol measured at the time: 13.64% vol. Bottles from other lots may differ slightly.



**Name:** Artitude comes from “art” and “attitude”: for every vintage, the label is created by an artist from Moldova.

**The label:** *Olesea Caus*. For the 2015 vintage, the artist Olesea Caus brought fruit from grandmother’s orchard and the Moldovan hora onto the label. The back label presents the label as a joint project with the artist, meant to delight both the palate and the eyes.