

Artitude

Trilogy 2017, PGI Codru

TECHNICAL SHEET



Merlot · Cabernet Sauvignon · Fetească Neagră

Type: Dry red

Alcohol: 13.5 % vol

Volume: 750 ml



Ageing: 6 months, light oak influence

Vintage: 2017 · Collectible wine

Closure: Cork



Clarity: Clear, with deep ruby reflections

Intensity: Medium to medium-full

Colour: Ruby red with garnet highlights



Character: Well structured and balanced, smooth yet firm

Intensity: Medium to medium-full

Aromas: Ripe blackberry and plum, with hints of cherry, soft spice and a touch of dried herbs

Sweetness: Dry

Acidity: Medium

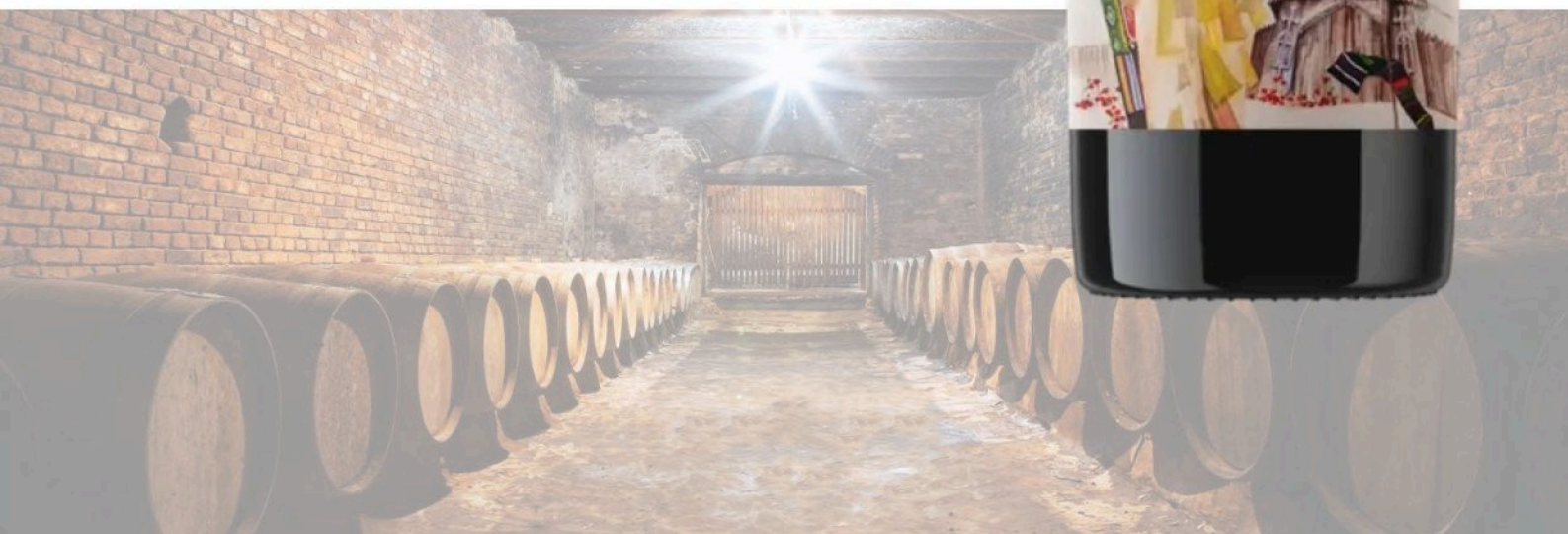
Body: Balanced, fresh and lively



Tannins: Firm yet supple, with structure and elegance

Finish: Persistent and complex, with lingering dark fruit, spice and a touch of herbal earthiness

Residual sugar: 5.4 g/l



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Ripe blackberry and plum, cherry, delicate spice and dried herbs.



Silver · International Wine Contest Bucharest 2018

88/100 · Jamie Goode, wineanorak.com



Suggestions for this style of wine.

Food pairing: Grilled beef rib-eye, hare braised in red wine, lamb with thyme, aged cheeses

Glass: Large Bordeaux-style red wine glass

Decanting: Decant 30–60 minutes before serving



Serving temperature: 14–16 °C

Storage: Store in a cool, dark, dry place, away from direct sunlight and strong odours

Allergens: Contains sulphites



Vineyard: Gangura

Soil: Sandy-loam soils typical of the Codru region

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



Total acidity: 5.0 g/l

Volatile acidity: 0.58 g/l

Total SO₂: 115 mg/l

Dry extract: 27.0 g/l

Energy (100 ml): 321 kJ / 77 kcal

Total and volatile acidity, total SO₂ and dry extract come from the analysis of lot 16 (2017 vintage, bottled on 24 May 2018) by the national laboratory CNVCPA (test report No. 1777V18 of 08.06.2018); alcohol measured at the time: 13.55% 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: *Mihaela Lungu*. The label of this 2017 blend is the work of the artist Mihaela Lungu. The back label presents the label as a joint project with the artist, meant to delight both the palate and the eyes.

