

Goliard

Red Reserve 2017, PGI Codru

TECHNICAL SHEET



Fetească Neagră 34% • Cabernet Sauvignon 33% •

Merlot 33%

Type: Dry red

Volume: 750 ml

Line: Spiritul Aventurii



Ageing: Aged 6 months in oak

Vintage: 2017 • Collectible wine

Closure: Cork



Clarity: Clear

Intensity: Deep

Colour: Garnet with brick reflections



Character: Mature and expressive

Intensity: Intense

Sweetness: Dry

Acidity: Balanced

Body: Full-bodied

Tannins: Structured, velvety

Finish: Long, with notes of dark fruit and toasted wood



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Dried cherry, plum, black pepper, tobacco and oak spice.



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Suggestions for this style of wine.

Food pairing: Roast lamb with garlic, peppered beef, roast pork knuckle, hard cheeses



Glass: Large Bordeaux-style red wine glass

Decanting: Decant 30–60 minutes before serving

Serving temperature: 16–18 °C



Storage: At +5...+20 °C, relative humidity up to 85%

Allergens: Contains sulphites

Vineyard: Leușeni, Telenești district

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)



Name: Goliard carries the motto “Spiritul Aventurii”. The label says the wine is inspired by the free spirit of the medieval goliards and is the fruit of an endless journey through taste, time and inspiration, just as the wandering poet found his muses in inns full of good cheer or under the open sky.

The label: On the Goliard Red Reserve 2017 label, next to the names of the three grapes of the blend, a pencil drawing shows a young man writing in a notebook, sitting in the grass by a small fire, with a puppy beside him. The back label links it to the bohemian spirit of those who seek truth in art, poetry and endless conversation, and describes it as a journey of the senses, an invitation to discovery.

