## **PORTFOLIO**

# PRINCE MIRCEA



#### Italian Riesling & Sauvignon Blanc

With mock-orange, acacia flower and grapefruit aromas and a robust and refreshing taste, this blend harmoniously combines the traits of the two grape varieties to de-liver an aperitif able to complement light meals based on chicken, fish or cheese such as ricotta or fresh cheese or soft cheese, no matter how sophisticated.





### Merlot

Its dense structure, smooth texture, juiciness and combination of aromas (candied sour cherries, berries, vanilla, dark chocolate, sweet spices) have made this Merlot a reference wine for Romanian oenology for several years. Decidedly gastronomical, it is best showcased by noble red meat dishes.

red / dry / 14.0% vol



#### Negru de Dragasani

This variety, created in Oltenia by Romanian researchers and saved from extinction by Vinarte, discovers here the full proof of its potential to become one of the standard bearers of local oenology: it triumphs from its intense ruby color to the black cherry and red berry aromas. It is equally succulent, solid and expressive, elegant.



## Fetasca Neagra

A remarkable specimen, one of the most solid and expressive types of Feteasca Neagra in Romania, with a long life ahead of it due to bottle ageing! Black cherries, blueberries and cranberries can be detected in the smell, plus an underlying layer reminiscent of aromatic her bs and a silky texture enveloping a harmonious, well structured body.

and seafood.

rosé / dry / 12.5% vol

Merlot & Cabernet Sauvignon

Berries, unripe raspberry and cherry

compote can be distinguished in the smell,

while the taste is vibrant, energizing,

elegant, with above par after effects. This

rosé leaves a memorable impression,

particularly when paired with

Mediterranean dishes (burrata, caprese,

pizza margherita, AOP pasta), or with fish



### Cabernet Sauvignon

A wine to be cherished, because of its current quality as well as its ageing potential exceeding two decades, the Prince Mircea Cabernet yields an abundance of aromas (currants, prunes, vanilla, graphite) and a remarkable flavors robustness. The fruit tannins are perfectly ripened, and the oak adds a touch of nobility.

red / dry / 14.0% vol



