



BARBARO 2020

The Fautor Winery vineyards in the village of Românești, Leova "hosts" a fragment of the ancient archaeological monument "Valul lui Traian" - a defensive construction from the time of the Roman emperor Trajan, which served as the demarcation line between the Romans and the so-called "barbarian" world. "Barbarians", often called "noble savages", is a symbol that was the basis for the creation of this daring and manly wine.

Grape variety:

Syrah - 30%
Tempranillo - 27%
Cabernet Sauvignon - 25%
Saperavi - 18%

Type: red dry wine

Vineyards:

Syrah - 3,0 ha
Tempranillo - 3,0 ha
Cabernet Sauvignon - 10,0 ha

Yield: 8,5 t/ha

Terroir: the viticulture and wine-making region Valul lui Traian, Tigheci micro-zone, Romanesti village

Harvest: early October

Fermentation temperature: 25°C - 30°C

Vinification: 10 days in stainless steel tank at controlled temperature of 25°C - 30°C

Aging in wood: Syrah, Tempranillo and Cabernet Sauvignon are aged 12 months in French oak barrels. Saperavi - 12 months in American oak barrels.

Alcohol content: 14,0 %

Sugar: 1,8 g/dm³ Acidity: 5,4 g/dm³

Volum: 0,75 l

Total bottles released: Limited Edition 19558 bottles

Tasting notes: Four vigorous varieties - Syrah, Tempranillo, Cabernet Sauvignon and Saperavi, make up a fascinating symbiosis dominated by the varietal aromas of black currant, blueberries and blackberries, cherries, raspberries and pomegranates, violets, liquorice and tobacco leaves. The spicy taste of oriental spices creates a sumptuous amalgam with well-highlighted tannins, and the maturation in French oak barrels for 12 months gives it a strong and everlasting character.

To serve: at 16°C - 18°C with red meat dishes such as roast beef or lamb, or with game dishes such as wild boar or venison. It would also go well with mature cheeses such as Roquefort or Gorgonzola. Another option would be to enjoy it alongside Mediterranean cuisine, such as tagliatelle with mushroom and basil sauce, or pizza with ham and mushrooms.

