BOOKHAM WINE CLUB MONDAY JUNE 10 2019 What! Moldovan Wines?

Presented by: Irina Hriplivi, Moldovan Wines UK

1. Riesling - Traminer ENO 12% 2018

This wine represents a delicate blend between Riesling & Traminer. The wine is distinguished by a green-yellow colour, with pale reflections, having a floral aroma with fine nuances of rose petals. Refined, expressive and fresh taste.

2.Carpe Diem Femme Fatale Limited Edition 12.5% 2017This wine represents a delicate marriage between two native varieties. Well-balanced, fresh apricot and apple notes are perfect

3. Timbrus Polifonia (Note 1)13% 2016

for hot summer evenings.

The wine is a blend of three different grape varieties - Merlot, Saperavi and Fetească Neagră. It has a deep red color. The olfactory tones are well-balanced, with red fruits, berries and chocolate flavors. It has a perfectly harmonious taste with notes of berries and plums with persistent fruit aftertaste.

4. Timbrus De Autor Blend No 2 Limited Edition 13% 2015
Unique limited edition (12000 bottles). The wine is a result of a creative approach of blending three different grape varieties - Saperavi, Shiraz and Malbec. It is a wine with a noble color of dark mature ruby. The aroma of plum and cherries notes is interwoven with vanilla shades, offered by oak. The depth of taste is associated with plums and tobacco, leading to a taste that passes easily.

5. Negra Limited Edition 14% 2017

Our signature wine that combines the temperament and finesse of two local grapes varieties-Rara Neagra and Feteasca Neagra. The aroma reveals flavors of bitter cherry, blackberry and blueberry. Full on the palate with pleasant spicy notes and smooth tannins.

6.Reserva ENO 13% 2017

The wine is a result of blending of three grape varieties Cabernet Sauvignon, Merlot & Saperavi. Dark red ruby color with violet hues. Black fruit flavors of bitter cherry, blackberry, currant. A corpulent wine, balanced with a persistent end with notes of roasted coffee.