



### PHILOSOPHY DE AUTOR

Every season we select the best grapes from our own vineyards to create a limited edition of wines Timbrus De Autor, each year a brand new, unique blend – author's wine with a distinct character, personality, elegance and expression. We do not use a single formula for creating these wines – we deal with nature, air and land to bring to the glass what is called the terroir, that is, the harmony of the land and the person who looks after it. Timbrus De Autor #3 is an exclusive oenologist's Manuel Ortiz blend of classic and autochthonal grape varieties, selected in such a way as to highlight their varietal features on the one hand and harmoniously expand the palette of aroma and taste. We recommend Timbrus De Autor for storage in wine collection, because it is not only a beautiful story, but also an excellent wine for true connoisseurs.

### VINEYARDS AND TERROIR

Our vineyards grow in the microzone of Purcari. This is the best and the most famous winemaking zone of Moldova, where at the beginning of the XIX century foreign colonists created wines that were believed to be not inferior to the famous French samples. There are special drained soils, the so-called loamy chernozems, rich in minerals and organic matter, and the closeness of the Dniester river-bed provides the necessary climate stability. The grapes, thus, ripen gradually, without fatal temperature changes, absorbing all the richness of the local soils, which give Timbrus wines unique characteristics that are not reproducible in any other locality.

When creating Timbrus De Autor wines, we use selected grapes harvested manually from the best areas of the terroir, where the yield from the vine does not exceed 2 kg.

Each variety of this blend contributes to shaping the final personality of the wine, bringing its individual contribution of color, aroma, richness, acidity and tannin.

### WINEMAKER'S NOTES

At the end of the summer 2017, each plot of the terroir and grape variety were evaluated by their nature and quality. The best of them were selected to create an excellent wine with an individual character and emphasized originality.

Timbrus De Autor Blend #3 2017 is an assemblage of four grape varieties: Merlot – 54%, Fetească Neagră – 17%, Saperavi – 17% and Malbec – 12%.

Immediately after manual harvesting, crushed grape berries undergo cold maceration at low temperature (not higher than 10 °C) for 24 hours. After that, the must is subjected to fermentation in steel reservoirs at a controlled temperature of 22-24 °C for 5-7 days using natural "wild" yeast grown on grapes – in the natural microflora – during its ripening. Due to natural yeast from our own vine, TIMBRUS wines fully reveal all varietal properties and taste characteristics of grapes.

After alcoholic fermentation, we initiate malolactic fermentation using special strains during the next few days. As a result, the wine becomes more stable and has great potential for evolution.

To create this wine, we use only the highest quality free-run fractions – (wine that drains from the reservoir, without use of additional press) in the amount of 50-55 dal per ton of grapes.

### OAK AGEING

To achieve the palate fullness, we used new barrels of French and Romanian oak for the maturation and aging of the wine for 18 months before blending. Oak ennobles the taste of wine, making it more complex and richer, as well reveals the aromas given by the terroir.

After blending and bottling, the wine was additionally aged in bottles for at least 6 months.

### WINE PROFILE

Each variety adds complexity and dimension to this well-balanced wine. This wine combines the rich, concentrated character of Merlot, the softness and velvetiness of Fetească Neagră, the deep, intense taste and color, as well as the structure of Saperavi, and Malbec gives the wine a pleasant shade of complexity and piquancy. Wine of a noble ruby color has complex aroma of black cherry, spices, plums, wild berries and oak.

The rich and complex taste is balanced by soft tannins, refreshing acidity and a long velvety, structured aftertaste.

### BETTER OF ALL USE

It will be a great temptation not to drink this wine fresh and young, but we also recommend this wine for storage in wine collection, and it will not cease to amaze with its evolution for at least 5 years towards a more complex and richer.

### TECHICAL NOTES

<b>Terroir:</b>	Purcari / IGP Ștefan Vodă
<b>Winemaker:</b>	Manuel Ortiz
<b>Year:</b>	2017
<b>Assemblage :</b>	Merlot – 54%, Fetească Neagră – 17%, Saperavi – 17% и Malbec – 12%
<b>Aging in oak barrels:</b>	18 months
<b>Aging in bottle at winery:</b>	6 months (horizontal)
<b>Alcohol:</b>	14,0%
<b>Serving temperature:</b>	16-18 °C
<b>Decanting:</b>	Minimum 1 hour before serving
<b>Production:</b>	5 200 bottle

## DE AUTOR Blend #3 2017

Limited Edition 5200

