

TIMBRUS® TERROIR WINES

“Terroir is sense of place for a wine. It refers to the combination of soils, climatic conditions and winemaking traditions that determine the character of a wine. That is what makes the wine unique”.

Hugh Johnson

FROM TERROIR TO WINE

Winemakers, sommeliers and wine experts all over the world agree that grapes place of origin – terroir – determines the quality and organoleptic features of the future wine. Climate and relief, average annual temperatures, the amount of “sun” and moisture, flora and fauna of the area give the wines unique characteristics that distinguish them from wines of other wine-making regions. Add to this the local traditions and winemakers’ craftsmanship and you get a unique wine, about which we say “terroir in a glass”.

TERROIR PURCARI

Purcari Microzone is unique in terms of a combination of determining factors: perfect microclimate, favorable soils, established ancient winemaking traditions.

Climate

Terroir Purcari is located in a very favorable climate zone, at the same latitude as the famous wine region of Bordeaux. The abundance of sun enriches the grapes with natural sugars for rich, full-bodied wines, and moderate precipitations help to maintain an optimal moisture balance. The proximity of the Dniester and light Black Sea breezes assure the necessary temperature stability, protecting the vineyards from severe frosts and summer heat.

The soil

The soil on our plantations is heterogeneous, with a predominance of carbonate chernozems, the concentration of which directly affects the sugar concentration and aromatic properties of grapes. The chemical composition of the soil – high levels of phosphorus, potassium and manganese – allows us to harvest a high-quality grapes, and a small amount of rubidium gives red grapes an intense burgundy hue.

Vineyards

Our vineyards are planted in accordance with a unique varietal program with a density of 2200 to 3200 vines per hectare of land, with a row spacing of 3.2 meters, which provides the vineyards with optimal air circulation.

WINEMAKER'S NOTES

We harvest the grapes exclusively manually and only when they reach maximum ripeness. Moreover, for the Terroir Wine series, we create unique, controlled conditions for the grape cultivation: the allocation of individual plots and bushes, reduced load on a bush, careful selection of grapes in the field. As a result, we get a homogeneous batch of grapes with a very strong biological balance, so, the potential for aging in a bottle begins in the vineyard. Gentle processing of raw materials implies the use of only the highest quality free-run fractions with no use of an additional press. Fermentation takes place at a controlled temperature using natural “wild” yeast, “living” on grape berries, in the natural microflora, during their ripening, that allows the future wine to reveal its origin and varietal character to the maximum.

MALBEC

Wine profile

Malbec in a glass is very bright, eloquent and irresistible. The wine has an inky purple, deep and almost opaque color. Seduces with a complex aroma filled with notes of prunes, rare spices, dry culinary herbs, vanilla and chocolate. Malbec's taste pleases with wealth and generosity. Intense tones of ripe red plum, blackberry, sweet cherries are finely intertwined with soft tannins. Ripe, sweet cherries and bitter herbs, cocoa and violet are also felt. A long cherry-currant aftertaste with hints of dry herbs (chamomile, St.-John's wort) and sweetish hints of tobacco makes this wine a perfect match to the dishes with rich tastes and aromas: blue cheeses, mushroom dishes, foie gras and truffles, as well as with steaks, gourmet meat dishes and baked ham.

Story in a bottle

Aged 24 months in French and Romanian oak barrels and 12 months in bottle, Timbrus Malbec de Purcari 2017 is ready to be savored now. However, winemakers endowed it with a huge potential for further bottle aging. Over the years, the wine will develop, gain power and seductiveness. The story of this wine is just getting started with corking the bottle.



Technical notes

Terroir	Purcari
Varietal	100 % Malbec
Vintage	2017 year
Alcohol	14 % by vol.
Ageing	24 ^{months} in oak, 12 ^{months} in bottle
Production	2860 bottles