

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.

SYRAH

Wine profile

Syrah is a "rare guest" in Moldovan winemaking. Moreover, it is attractive. Timbrus Syrah de Purcari 2018 is a very characteristic wine. The aroma of Syrah surprises with its brightness and versatility, repletes with notes of black forest berries, dried cherries, dry culinary herbs and chocolate. The taste of Syrah is unthinkable without black pepper. The elegant and balanced structure is complemented by enveloping velvety tannins. Tones of ripe plum, blackberry, sweet cherry are harmoniously intertwined with bitter herbs, caraway and coffee. The bright taste of Syrah makes it a perfect match to dishes with the same bright and expressive taste: duck, game, mushroom dishes, veal stew, spicy steaks, aromatic piquant cheeses. This wine can be enjoyed endlessly.

Story in a bottle

Aged for 24 months in Romanian oak barrels, Timbrus Syrah de Purcari 2018 has reached its maturity and is ready for savouring. However, store it in your wine collection and open it in a few years: it will certainly surprise and charm you. The story of this wine is just getting started with corking the bottle.



Technical notes

Terroir	Purcari
Varietal	100% Syrah
Vintage	2018 year
Alcohol	14 % vol.
Ageing	24 months in oak
Production	4450 bottles