



Explore great wine without the nonsense

Shortlisted for
Best Subscription Wine Club



ROMANIA

This month we are turning our attention to a country we believe has been overlooked and has some very interesting potential – Romania. It’s a fascinating country, with some very interesting indigenous varietals, differing terroirs, climatic factors and most importantly, they provide excellent value. Romania is the 5th largest vineyard grower in Europe, yet only 6-8% of their wines are exported, so there is much for us to discover.

Romania has produced wines since the times of the ancient Greeks. Throughout it’s history, Romania has found itself at a cultural crossroads, having been occupied by Huns, Magyars, Mongols, Khanates, Ottomons, Austro-Hungarians and Soviets. Throughout this time it’s wine history, like much of Western Europe, has been down to the constant role played by monasteries. These centres of religion continued to nurture viticulture throughout the middle-ages and were joined by historic large estates linked to the Habsburgs legacy, in the Western side of Romania until the mid 19c.



With the affects of Phylloxera in the late 1890’s decimating the existing vineyards, French viticulturists helped to re-establish vineyards using resistant American rootstocks. This gallic influence revived and modernised vineyard management until the communist period of 1944-1989. Unfortunately, Soviet farming methods were focused upon mass production, rather than quality.

With the fall of the Soviet Union, Romania has continued with vineyard and wine production, focussing on increasing the quality. With the aid of foreign investment and EU funding, Romania is now positioning itself to start exporting both very good value modern international varietal wines and even more excitingly for us, terroir specific wines that highlight their two star indigenous varietals – Feteasca Negre (Red) and Feteasca Regala (White).

The joy of wine is discovering something new and I very much hope that you join us as we explore the wines of three very exciting producers from Romania.

Regular Price: £109.94 Case Price: £87.95 Wine Club Price: £80



Cramele Recas, Recas

Since 1988 Bristolian Philip Cox and his Romanian wife Elvira, have turned the Cramele Recas Estate from a rundown state-owned winery, into one of the most successful wineries in Romania. Despite the scale of production, (25m bottles per year!) the emphasis is on making good wines that over-deliver.



2022 Calusari Pinot Noir £12.99/bt

The grapes for this wine are 100% estate grown grapes from the Uberland Hill vineyard with a variety of soils, from cracking clay to limestone rich loam. All vineyards are non-irrigated. 25% of the grapes were put through a carbonic maceration, a winemaking technique used in Beaujolais. The resulting wine is fruity with very soft tannins, producing a charming red berry fruited style of Pinot Noir. The remaining 75% are destemmed, lightly crushed, macerated and fermented normally at 25°C in stainless steel automated fermenters. Both wines are then blended. The result is possibly one of the best priced, varietal Pinot Noir you can find. This is perfect with a smoked duck salad, charcuterie or a seared tuna steak.

2023 Solera Orange £13.99/bt

Refreshing like a white wine, with the complexity of a red wine. This orange wine is made by leaving the grape skins and seeds in contact with the pressed juice, creating a deep orange-hued finish. The wine ferments naturally without the addition of yeasts, sulphur or any other additions. The different varieties (Riesling 69%, Sauvignon Blanc 22% and others 9%) are then blended, before a natural cold stabilisation, then bottled unfiltered and unfined. Dark straw in colour with orange hints, the nose is a delicate mélange of quince, poire william and a hint of vanilla. A complex and structured wine, with elegant but discreet fruit flavours of stone fruits, backed up with a powerful tannin structure and long finish. A natural minimal intervention wine which is well balanced and structured yet pure and incredibly fresh with a light abv of only 12.5%. Great as an aperitif but also delicious with pickled foods, herring in particular!



Balla Géza, Miniş-Măderat

The Miniş-Măderat Vineyards in Western Romania has a reputation and history of viticulture and winemaking that dates back to 1023. This winery was founded by renowned Hungarian oenologist and professor Dr. Balla Géza. Settled in the village of Păuliş, which was originally called "Wine Princess", the Balla Géza Winery has managed to revive a number of local and international grape varieties. Balla Géza produces wines from its 144 hectares of vineyards located on four plots – Păuliş, Covăsânt, Ghioroc, and Cuvin – where the combination of abundant sunshine, granite, clay-rich soils and the microclimate of the River Mureş, provide a ideal site for grape growing.





2022 Kiralyleanyka (Feteasca Regala) £19.99

The grapes for this wine come from a single vineyard in Minis. They are handpicked and fermented with native yeasts. The wine is aged in large used barrels, which adds texture, but also allows the fruit flavours to take centre stage.

This Feteasca Regala is brimming with mouthwatering flavours like crisp apple and bright citrus coupled with a luxurious palate reminiscent of lemon curd. It's a great match with grilled and poached chicken and seafood.

2022 Feketeleanyka (Feteasca Neagra) £22.99

This Feketeleanyka – or Feteasca Neagra – enjoys long sunshine hours on granite rich soils. The grapes are handpicked and fermented with native yeast. The wine is aged in large used barrels, which adds texture, but also allows the dark fruit flavours to shine. This delicious red is packed with juicy blueberry, black cherry, and warming spice. It is both silky smooth and tangy, a duality that makes it an ideal pairing with braised or roasted lamb, meaty pastas, sausages, and beef of all styles.



Aurelia Visinescu Winery, Dealu Mare

The winery was established by oenologist Aurelia Visinescu and her associate Steve Cacenco in the Dealu Mare DOC. Located in the Southern Carpathian hills, Dealu Mare stretches over an area of 65 km. and is positioned on the parallel 45°, just like Bordeaux and Tuscany, so this could well be a region to watch closely.



2022 NOMAD FETEASCA REGALA £19.99

The vineyard sits upon brown-clay soils, with a limestone substrate. It was made with both neutral and aromatic yeast strains, along with cool fermentation temperatures in stainless steel tanks, which assisted in preserving the freshness and aromatics of the wine.

Pale lemon in colour. On the nose it is fresh, grassy with delicate elderflower aromas. On the palate this is refreshing and moreish, with notes of grapefruit, white flowers, lime notes and a long lasting finish. Match this with fresh and spicy fish or seafood dishes.



2020 NOMAD FETEASCA NEAGRA £19.99

Coming from the same vineyards as the Regalal, it shares the brown-clay soils and limestone substrate.

Climate Continentally-tempered Harvest Beginning of September Aging potential

Colour Bright ruby Bouquet Dry plums and black cherry nose. Palate Velvety, with hints of cherry and raisins on the palate. Food pairings Can be served by itself or with red meat, fermented cheese, slightly cooled at 16 – 18°C. Delicious at the end of the meal with fermented cheese. Alc. Vol 14 % Total acidity 5.54 g/L pH 3.68 Residual sugar 4.04 g/L

Fermentation Grapes are harvested during the first half of September, alcoholic fermentation occurs in static stainless steel tank with automatic cap management. Skin maceration for 7 days at 27°-28°C. Pumping over few minutes every 3-4 h. Malolactic fermentation in stainless steel. Oak maturation n/a

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Thursday 16th May @ St Mary's Church Hall, Chart Lane, Reigate

Friday 17th May @ The Ship Hotel, The High Street, Weybridge

6pm to 10pm
(arrive any time)

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