



DOMENIUL BOGDAN PRIMORDIAL FETEASCA NEAGRA

£33.50

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Buy 12 for £24.57 each and save 12%

SKU: RODBPFN

Categories: [Romania](#), [Red](#), [Unsung Heroes](#)

Domeniul Bogdan are one of the few organic wineries in Romania, and the first to make biodynamic wines.

Their project began in 2011 with vineyards located in the Murfatlar DOC between the Danube and the Black Sea. Here the soil is an ideal combination of elevated limestone, clay and sand, with even warm summers and the breezes from the Black Sea which maintain vineyard health. The winery itself was completed in 2017 and is equipped with temperature controlled stainless steel tanks, concrete vats, large oak vats and a variety of oak barrels allowing for a flexible approach to vinification and ageing. Respected travelling French oenologist Philippe Cambie consults, while the vineyard the work is overseen by Italian biodynamic viticulturalist Leonello Anello. All the vines are worked biodynamically and the total production is certified organic, with full biodynamic certification arriving in 2023.

Feteasca Neagra is a thick skinned indigenous variety to Romania, capable of making powerful, deeply coloured red wines.

The Primordial is an exploration of the limits of Feteasca Neagra. A single vineyard wine, from vines on limestone soils, harvested relatively late for optimal ripeness. A cold soak is followed by a 30 day fermentation and maceration, with daily pumping over to achieve

maximum extraction, before ageing in French oak
barriques for 30 days. A very rich, luxuriously deep,
powerful red. Packed with dark cherry, black chocolate
and espresso notes and a long, concentrated finish. A
dramatic wine.

