



YEAR 2022

VARIETY



100% Chardonnay

WINE TYPE



White, dry, organic
DOC-CMD (Registered Designation of Origin)
Murfatlar

VITICULTURE



The grapes are picked by hand and collected in small capacity boxes (10 kg) at the beginning of September.
Soil: Chernozem
Training system: single cordon
Production: 6 t/ha

VINIFICATION



Once at the winery, the grapes were de-stemmed and then passed through the crusher that acts on the principle of centrifugal force. The grapes are gently pressed, using a pneumatic press, at a maximum of 0.8 atm, and then the must is clarified by gravity. Fermentation takes place in French oak barrels at a low temperature of 12-13 degrees, then applied batonnage 3-4 times a week. The wine does not have completed the malolactic fermentation.

MATURATION
AND AGING



85% of the wine was matured in 500 l French oak barrels for a minimum of 4 months. The rest of the wine was stored in stainless steel tanks.

TASTING



- Color: bright yellow-green
- Nose: rich, fresh, in which we find notes of seasonal white fruits, pronounced minerality, complemented by aromas of vanilla and fresh butter
- Taste: it's a well-structured balanced wine, with very well integrated alcohol, and fine taste of golden apple, pear and oaky character with a long finish.

TECHNICAL DATA



- Alcohol: 13 %
- Total acidity: 5,4 g/l
- Residual sugars: 1,6 g/l

SERVING
TEMPERATURE



8°-10° C

FOOD PAIRING



Grilled prawns with apricot sauce, lobster, risotto and cheeses such as Brillat-Savarin or Camembert