

YEAR 2021

VARIETY



100% Tămâioasă Românească

WINE TYPE

Dry, white, organic,
DOC-CMD (Registered Designation of Origin)
Murfatlar

VITICULTURE



Grapes are picked by hand and collected in small capacity boxes (10kg) in early October.

Soil: chernozem

Training system: Guyot

Production: 5 t/ha

VINIFICATION



The grapes were destemmed and passed through the crusher with centrifugal action. Their temperature is lowered to about 4-5°C and they are left to film maceration for a few hours, for flavour extraction. Then the grapes are pressed, and the must is gravitationally clarified. Fermentation is controlled, with selected yeasts, at a temperature of 14°C for at least 15 days, and finally the temperature was raised to 18 °C

MATURATION
AND AGING

The wine was kept in stainless steel vessels until the time of bottling.

TASTING



- Colour: straw yellow with green reflections
- Nose: delicate floral aromas such as narcissus or jasmine, complemented by fruity elements such as yellow apples or grapefruit pulp
- Taste: fresh with medium acidity, well-integrated alcohol, and the flavour is apple, pomelo and slightly citrus

TEHNICAL DATA



- Volume of alcohol: 13%
- Total acidity: 5.3 g/l
- Residual sugar: 1,7 g/l

TEMPERATURA
DE SERVIRE

8-10° C

ASOCIERE
GASTRONOMICĂ

Sweet cheese pie and raisins, trout, or pikeperch with white basil sauce

