

YEAR 2023

VARIETY



Muscat Ottonel
Riesling
Sauvignon Blanc
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) in 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 1,5 atm, and then the must is clarified by gravity. Fermentation takes place in stainless steel vessels at a low temperature of 12-13 degrees. The wine does not have completed the malolactic fermentation.

MATURATION
AND AGING



The wine was kept in stainless steel vessels until bottling

TASTING



- Color: bright straw yellow with greenish reflections
- Nose: we find both citrus elements, such as green apples, peaches, and floral touches such as daisies
- Taste: it has a fresh, balanced taste with flavors of yellow apples, pomelo and a little bell pepper.

TEHNICAL DATA



- Alcohol: 11.5 %
- Total acidity: 5,44 g/l
- Residual sugars: 2 g/l

SERVING
TEMPERATURE



8°-10° C

FOOD PAIRING



Grilled chicken breast with asparagus, endive salad, semi-matured goat cheese.

