Domeniul Bogdan

DOMENIUL BOGDAN
PREMIUM CUVÉE CHRISTIAN

YEAR	2023
VARIETY	Riesling **Muscat Ottonel**
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 the end August. Sol: Chernozem on limestone bed Training system: single cordon Production: 7 t/ha
VINIFICATION	The grapes are destemmed and berries go through the crusher with centrifugal action. Grapes are then gently pressed with the pneumatic press, the must is clarified by gravity. Fermentation is controlled at 14°C for at least 15 days and then finished at 17-18°C. Each grape variety is vinified separately, the final blend of the wine is realized at the end
MATURATION AND AGING	The wine was stored in stainless steel tanks until bottling.
TASTING	•Colour: bright, pale yellow with greenish hues •Nose: the typical aroma of Muscat is complemented by floral notes, such as daisies or wildflowers, and Riesling brings the contribution of citrus and fresh walnut core; •Taste: rich, fresh and balanced taste with a medium body.
TEHNICAL DATA	• Alcohol: 11,5 % • Total acidity: 5 g/l • Residual sugars: 1,8 g/l
SERVING TEMPERATURE	7°-9° C
FOOD PAIRING	Pie with cheese and raisins, goose terrine, grilled turkey breast with mustard and honey sauce, cheeses such as Raclette or Saint-Nectaire.

Premium Organic Wine