

YEAR 2022

VARIETY



Sauvignon Blanc
Riesling

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 stainless steel vessels at a low temperature of 12-13 degrees. The wine does not have completed the malolactic fermentation.

MATURATION
AND AGING



The rest of the wine was stored in stainless steel tanks and the Sauvignon Blanc was kept on fine lees for 2 months.

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.

TEHNIICAL DATA



- Alcohol: 13 %
- Total acidity: 5,4 g/l
- Residual sugars: 2 g/l

SERVING
TEMPERATURE



7°-9° C

FOOD PAIRING



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

