

Bristena Tamaioasa Romaneasca

Grapes: *Tamaioasa Romaneasca*

Vintage: 2018

Vineyard: *Dealul Mare*

Type: *Medium sweet - 34,90 g/l*

Alcohol: 13,5% vol.

Quality designation: *D.O.C - C.M.D.*

Total acidity: 6,50 g/l



Vinification details

The *Tamaioasa Romaneasca* grapes were picked from our older vines (more than 60 years old), and this gave the wine unique characteristics and a vibrant personality. The grapes were harvested in late September - early October when the sugar content was high enough (approximately 260 g/l). The fermentation was done at low temperatures, of 10-14°C, to preserve the freshness and intensity of the flavors, typical for the wines in this range.



Tasting notes

Yellow straw color, with a good combination of aromas based on lime and elderflower. Pleasant taste of ripe peach and surprising notes of citrus, with a fresh acidity that gives the wine a long and smooth aftertaste.



Food pairing suggestions

We recommend serving this elegant dessert wine as it is. It can also be paired with slightly sour or salty bites.



Serving temperature

This wine is best served at a temperature of 10-12°C.

