

Clasic Fume

Grapes: Chardonnay, Sauv. Blanc, Pinot Gris, F. Regala

Vintage: 2018

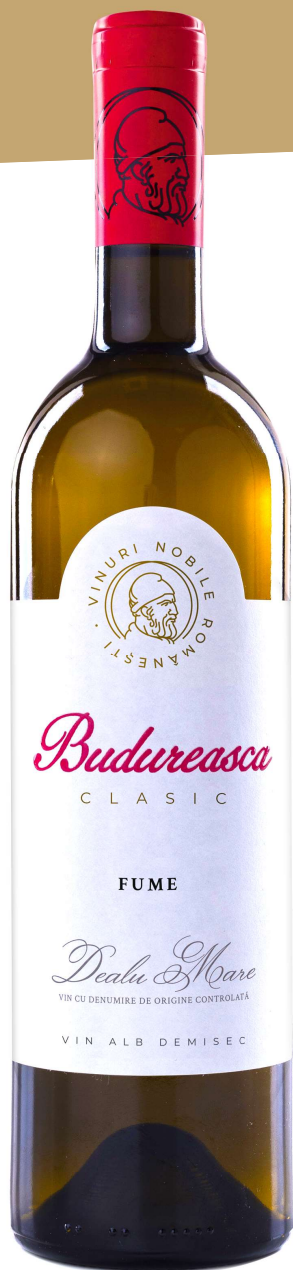
Vineyard: Dealu Mare

Type: Medium dry - 10,61 g/l

Alcohol: 13,5% by vol.

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

Total acidity: 6,15 g/l



Vinification details

Each grape variety used to create this wine was individually pressed. After that, we separated the juices and put them in stainless steel tanks, allowing them time to clear. Once cleared, we mixed the juices, except for a small amount of Chardonnay, which was transferred in oak barrels for a period of 3 to 6 months. The alcoholic fermentation was carried at temperatures of 13-15°C for about 3 weeks, so the wine could develop the right structure.



Tasting notes

This wine has a straw yellow color, with oak accents and fruity aromas based on notes of cantaloupe. The taste is very nice, of ripe quince and oak wood, giving this great blend a long and pleasant finish.



Food pairing suggestions

It's great when paired with spicy chicken wings, butter shrimp with garlic, grilled fish or creamy vegetables risotto.



Serving temperature

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

