

Noble White

Grapes: Muscat Ottonel, Sauvignon Blanc, Chardonnay

Vintage: 2018

Vineyard: Dealu Mare

Type: Dry - 1,80 g/l

Alcohol: 13,5% by vol.

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

Total acidity: 6,75 g/l



Vinification details

Each grape variety was fermented separately in stainless steel tanks. The Sauvignon Blanc and Muscat Ottonel were both fermented for one month at a temperature of 10°C. For the Sauvignon Blanc, we used a special yeast originating from South Africa, which gave this wine its unique characteristics. The Chardonnay grapes were fermented at 16°C to give the wine more body and structure. After fermentation, the 3 wines were carefully blended.



Tasting notes

Straw yellow with green reflexions. The aromatic bouquet contains notes of tropical fruit and jasmine, from Muscat Ottonel. Sauvignon Blanc gave the fresh taste of mango and cantaloupe, and the Chardonnay brought the fine vanilla notes obtained through the batonnage process.



Food pairing suggestions

You can serve this special wine with delicate dishes based on chicken, oysters, lobster or halibut with baked asparagus.



Serving temperature

This wine is best served at a temperature of 12-14°C.



2017 Vintage

GOLD - Decanter World Wine Awards 2019



2017 Vintage

SILVER - Mondial de Bruxelles 2019

