

Origini Oro Manisa

Grapes: *Chardonnay, Tamaioasa Romaneasca*

Vintage: 2018

Vineyard: *Dealu Mare*

Type: *Dry - 3,90 g/l*

Alcohol: *13,5% by vol.*

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

Total acidity: *6,57 g/l*



Vinification details

The grapes used to create this wine were allowed to reach their full maturity before picking. The grapes were crushed and then placed in the press. Only the free-run juice was used to make this wine. Each grape variety was fermented separately using a wild yeast strain for the first 48 hours of fermentation, to give the wine more intensity of flavors and aromas. The Chardonnay part was fermented in American oak barrels for 3 months before it was blended with Tamaioasa Romaneasca.



Tasting notes

Yellow-gold in color, with wildflowers aromas and a delicate hint of fresh exotic spices. The appealing taste contains notes apricots and honey, with honeycomb accents, offering good persistence and a smooth and velvety texture.



Food pairing suggestions

Best served with various dishes based on chicken meat, seafood, fish, pasta or cheese.



Serving temperature

We recommend serving this wine at 12-14°C.



2012 Vintage

BRONZE - Int. Wine & Spirit Competition 2014



2012 Vintage

BRONZE - International Wine Challenge 2014



2012 Vintage

COMMENDED - Decanter World Wine Awards 2014

