

Origini Sauvignon Blanc

Grapes: *Sauvignon Blanc*

Vintage: 2018

Vineyard: *Dealu Mare*

Type: *Dry - 1,10 g/l*

Alcohol: *14% by vol.*

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

Total acidity: *7,32 g/l*



Vinification details

The grapes were selected from the best parcels. Particular attention was devoted to limiting oxygen exposure during pressing. Only the free-run juice was used to obtain this wine. The juice was cooled and allowed to settle for 24-48 hours, during which the sediments were decanted. Then it was fermented at low temperatures of 10-14°C for about 4 weeks to acquire herbaceous characteristics. After fermentation, the wine was left on yeasts for approximately two months, applying the process known as 'batonnage' (mixing the yeast in the wine mass) to gain extra complexity.



Tasting notes

Yellow-green color with tropical aromas of passion fruit, guava, and gooseberry. It has good acidity that balances very well with the intense tropical flavors. A well-balanced wine that develops a long and elegant aftertaste.



Food pairing suggestions

Best with fine dishes based on chicken, seafood, pasta, vegetables and various soft and medium-textured cheeses.



Serving temperature

We recommend serving this wine at 10-12°C.



2016 Vintage

GOLD - Int. Wine Contest
Bucharest 2016



2014 Vintage

GRAND GOLD - Mondial
de Bruxelles 2015



2014 Vintage

BRONZE - Decanter
World Wine Awards 2015



2014 Vintage

BRONZE - IWSC Hong
Kong 2015



2014 Vintage

COMMENDED - Vintality
International 2015

