

Premium Chardonnay

Grapes: Chardonnay
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: 8,13 g/l



Vinification details

The noble Chardonnay grapes which are part of this wine were picked and sorted manually, at their full maturity, golden and translucent. We harvested these grapes from different parcels of vines, each having a specific soil and climatic conditions. This has contributed to the unique character of this wine. 50% of the wine was fermented in American and Romanian oak barrels to gain more structure and elegance.



Tasting notes

Straw yellow wine with intense flavors composed of tropical fruit notes, complemented by almond accents. The structure and the taste of tropical fruits are in perfect harmony with the long and creamy aftertaste of this wine.



Food pairing suggestions

Try this wine with grilled salmon and pea purée, mushroom risotto, cheese soufflé or fettuccine Alfredo.



Serving temperature

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



2017 Vintage

GOLD - Mondial de
Bruxelles 2018



2017 Vintage

SILVER - Chardonnay du
Monde 2018



2017 Vintage

SILVER - Berliner Wein
Trophy 2018



2016 Vintage

GOLD - Mondial de
Bruxelles 2017



2016 Vintage

GOLD - Berliner Wein
Trophy 2016

