

Premium Fume

Grapes: Chardonnay, Sauvignon Blanc, Pinot Gris

Vintage: 2018

Vineyard: Dealu Mare

Type: Dry - 3,80 g/l

Alcohol: 13,5% by vol.

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

Total acidity: 7,90 g/l



Vinification details

Produced from Chardonnay, Sauvignon Blanc and Pinot Gris grapes, this wine was carefully created to obtain the perfect balance. The name is inspired by its aromas, which remind us of the smoked wood from the oak barrels in which a part of this wine was fermented. Fume Premium has quickly become one of the most popular wines created by Budureasca, and it is no surprise that it has won many international medals over the years at famous competitions.



Tasting notes

Straw yellow color, with exotic aromas of tropical fruit and oak notes. The taste is fresh and very complex, with accents of vanilla bean and quince. On the palate, it is delicate, with pleasant acidity. The finish is smooth and consistent.



Food pairing suggestions

Pair this wine with cod or mackerel fillet, crispy chicken wings, pan-seared shrimp, mushroom risotto or pasta carbonara.



Serving temperature

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



2018 Vintage

SILVER - Sakura Women
Wine Awards 2020



2017 Vintage

BRONZE - International
Wine Challenge 2018



2016 Vintage

BRONZE - Decanter
World Wine Awards 2017



2015 Vintage

GOLD - Decanter World
Wine Awards 2016



2015 Vintage

SILVER - Mondial de
Bruxelles 2016

