

Premium Sauvignon Blanc

Grapes: *Sauvignon Blanc*

Vintage: 2018

Vineyard: *Dealu Mare*

Type: *Dry - 3,38 g/l*

Alcohol: *13% by vol.*

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

Total acidity: *7,17g/l*



Vinification details

The noble Sauvignon Blanc grapes were harvested from our vineyards in two stages. The first stage was done considering the aromatic character, allowing us to obtain the right acidity and freshness. The second stage was focused on enhancing the typical tropical flavors of this wine. The fermentation took place at 14°C for weeks. Then the batonnage technique was applied periodically for another month to provide complexity. One of the most awarded Budureasca wines.



Tasting notes

Greenish-yellow wine, with aromas of passion fruit and an intense taste of tropical fruits. On the nose, it is both fresh and complex, with a bouquet of papaya, grapefruit and a subtle hint of chamomile. Overall, this is a very delicate wine, with pleasant acidity.



Food pairing suggestions

Excellent when served with prawns and fish, pasta in white sauce, fried calamari rings or butternut squash risotto.



Serving temperature

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



2017 Vintage

GOLD - Berliner Wein Trophy 2018



2017 Vintage

GOLD - Mondial de Bruxelles 2018



2017 Vintage

SILVER - International Wine Challenge 2018



2016 Vintage

GOLD - International Wine Contest Bucharest 2017



2016 Vintage

SILVER - Int. Wine & Spirit Competition 2016

