

Vine in Flames 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. The wine is fermented at 12 to 14°C for up to 3 weeks. 50% of the wine was fermented in American and Romanian oak barrels to acquire more freshness 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

Can be paired with grilled sea bass, creamy mushroom risotto, cheese soufflé or pasta fettuccine Alfredo.



Serving temperature

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



2018 Vintage

DOUBLE GOLD - Sakura Women Wine Awards 2020



2018 Vintage

GOLD - Asia Wine Trophy 2019



2017 Vintage

DOUBLE GOLD - Sakura Women Wine Awards 2019



2017 Vintage

GOLD - Berliner Wein Trophy 2019



2017 Vintage

SILVER - Mundus Vini Awards 2018

