

Vine in Flames Feteasca Regala

Grapes: *Feteasca Regala*

Vintage: 2018

Vineyard: *Dealu Mare*

Type: *Dry - 3,32 g/l*

Alcohol: *13% by vol.*

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

Total acidity: *6,15 g/l*



Vinification details

The Romanian grapes of Feteasca Regala were harvested from Budureasca vineyards only after they had reached their full potential so that the wine could gain intense aromas and mineral properties. The wine was fermented at about 14°C for two weeks. In the process of fermentation, we left the wine on the lees applying the technique called *battonnage* - mixing the yeast in the wine mass periodically, to achieve structure and softness.



Tasting notes

This great wine has a straw yellow color, with great floral aromas and a very well-balanced taste of ripe peach and pear. The wine's elegance is elevated and completed by its fresh and clean acidity.



Food pairing suggestions

Pair this wine with a variety of dishes based on seafood and vegetables. Enjoy it with halibut or salmon and pea purée or with mushroom risotto.



Serving temperature

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



2018 Vintage

SILVER - Sakura Women
Wine Awards 2020



2018 Vintage

BRONZE - Decanter World
Wine Awards 2019



2017 Vintage

SILVER - Sakura Women
Wine Awards 2019



2016 Vintage

BEST BUY - Wine
Enthusiast 2017 (85p.)



2014 Vintage

GOLD - Mondial de
Bruxelles 2015

