

Vine in Flames Pinot Gris

Grapes: *Pinot Gris*
Vintage: 2018
Vineyard: *Dealu Mare*
Type: *Dry - 3,51 g/l*
Alcohol: *13% by vol.*
Quality designation: *D.O.C - C.M.D.*
Total acidity: *7,10 g/l*



Vinification details

Pinot Gris is one of the most popular grape varieties in France, but these grapes have also found ideal climate and soils in Budureasca vineyards, Dealu Mare. The grapes were harvested at their full potential so that the wine gained intense aromas and mineral properties. The wine was fermented at 14°C for about two weeks. In the process of fermentation on the lees applying the technique called batonnage (mixing the yeasts in the wine mass to achieve extra structure and softness).



Tasting notes

This wine has a greenish-yellow color, with ripe pear aromas on the nose, combined with a fresh and clean acidity. The balance of this full-bodied wine is very good, and the taste reveals juicy pears and a mineral hint in the aftertaste.



Food pairing suggestions

Great with oven-roasted chicken, turkey, mozzarella & basil bruschetta, pasta quattro formaggi and delicious fish tacos.



Serving temperature

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



2015 Vintage

BEST BUY - Wine
Enthusiast 2016 (88p.)

