



TASTING NOTES

SAUVIGNON BLANC



SPECIFICATIONS

VARIETY	Sauvignon Blanc
TYPE OF WINE	Dry
VINTAGE	2023
VINEYARD	Batoș & Lechința
YEAR OF PLANTING	2009
VINE TRAINING SYSTEM	Guyot Pussard
PRODUCTION/HA	6,7 tones/ha
EXPOSURE	South-West, South-East
ELEVATION	490 m altitude
NAME OF ORIGIN	DOC-CMD Lechința
REGION	Transylvania
SOIL	Sandy soil and chernozem in Batoș; Brown alluvial clay with moderate acidity and high content of humus in Lechința
ALCOHOL	13,0 % vol.
ACIDITY	6,23 g/l
RESIDUAL SUGAR	1,96 g/l
BOTTLING	19.01.2024
VINIFICATION	In stainless steel tank; Fermentation for 16 days, at 13-15 °C
MATURATION	In stainless steel tank for 6 months





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BOTTLES PER BOX	6
DIMENSIONS BOX (LxHxW;WEIGHT)	228*154*334 mm 8,6 kg
BOXES PER ROW	25
BOXES/BOTTLES PER PALLET	100/600 bottles
MEASUREMENTS PALLET (120*80*X)	120*80*150 cm
WEIGHT PALLET	880 kg
HEIGHT & DIAMETER BOTTLE	Height: 330,2 mm Diameter: 73 mm
BOTTLE WEIGHT	600 g
EAN CODE	5941977901745
NC CODE	22042138
CORK USED	Diam 3

DESCRIPTION



A pale-yellow color wine, with greenish reflections, that immediately surprises with its intense aroma of mango, pomelo, white grapefruit and acacia flowers. Full-bodied with characteristic typicality and creamy texture, we discover a long aftertaste, rich in citrus and tropical fruits.



Recommended as an appetizer or associated with risotto dishes, crunchy summer salads, grilled white fish or seafood.



Serving temperature: 6-8°C

