



# TASTING NOTES

CUVÉE ANTONIA



## SPECIFICATIONS

VARIETY	Chardonnay (55%), Sauvignon Blanc (25%), Neuburger (16%), Muscat Ottonel (4%)
TYPE OF WINE	Dry
VINTAGE	2023
VINEYARD	Lechința & Batoș
YEAR OF PLANTING	2009/2012
VINE TRAINING SYSTEM	Guyot Pussard
PRODUCTION/HA	8 tones /Ha
EXPOSURE	South - West
ELEVATION	490 m altitude
NAME OF ORIGIN	DOC-CMD Lechința
REGION	Transylvania
SOIL	Brown alluvial clay with moderate acidity and high content of humus
ALCOHOL	13% Vol
ACIDITY	6,16 g/l
RESIDUAL SUGAR	4,74 g/l
BOTTLING	March 2024
VINIFICATION	In stainless steel tank; Fermentation for 16 days at 13-15 °C
MATURATION	In stainless steel tank for 5 months





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BOTTLES PER BOX	6
DIMENSIONS BOX (LxHxW, WEIGHT)	228*154*334 mm   Weight: 8,6 kg
BOXES PER ROW	25
BOXES/BOTTLES PER PALLET	100/600 bottles
MEASUREMENTS PALLET	120*80*150 cm
WEIGHT PALLET	880 kg
HEIGHT & DIAMETER BOTTLE	Height: 330,2 mm   Diameter: 73 mm
BOTTLE WEIGHT	600 g
EAN CODE	5941977901806
NC CODE	22042138
CORK USED	Diam 3

## DESCRIPTION



A fresh and balanced wine with pronounced aromas of ripe apples and pears, apricots, peaches, exotic fruits and eucalyptus. It is well structured, with a characteristic acidity, followed by a long and fruity aftertaste.



It can be served as an appetizer, with fish dishes and white meat.



Serving temperature: 7-10°C

