



TASTING NOTES

NECTAR OF TRANSYLVANIA



SPECIFICATIONS

VARIETY Muscat Ottonel, Tămâioasă Românească

TYPE OF WINE Sweet

VINTAGE NV

VINEYARD Batoș & Lechința

YEAR OF PLANTING 2013

VINE TRAINING SYSTEM Guyot Pussard

PRODUCTION/HA 6 kg/Ha

EXPOSURE South

ELEVATION 480 m altitude

NAME OF ORIGIN Wine

REGION Transylvania

SOIL Sandy soil and chernozem in Batoș;
Brown alluvial clay with moderate acidity
and high content of humus in Lechința

ALCOHOL 10,5 %Vol

ACIDITY 7,53 g/l

RESIDUAL SUGAR 229 g/l

BOTTLING July 2024

VINIFICATION In stainless steel tank; Fermentation for
31 days at 15-16 °C

MATURATION 60% of the total volume in new and old
transylvanian barrels and 40% in stain-
less steel tanks, for 7 months





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BOTTLES PER BOX	6
DIMENSIONS BOX (LxHxW;WEIGHT)	308x186x124 mm 5,58 kg
BOXES PER ROW	36
BOXES/BOTTLES PER PALLET	144 boxes/864 bottles
MEASUREMENTS PALLET (120*80*X)	120*80*140 cm
WEIGHT PALLET	804 kg
HEIGHT & DIAMETER BOTTLE	Height: 303 mm Diameter: 57 mm
BOTTLE WEIGHT	867 g
EAN CODE	5941977901783
NC CODE	22042191
CORK USED	DIAM 5

DESCRIPTION



A golden deep yellow wine, obtained with great effort and special care, according to the Schilfwein method. It opens with intense aromas of melon, mango and quince. On the palate, the dominant aromas of honey are intertwined with those of ginger, lychee and vanilla, a pleasant sweetness making it irresistibly delicious. The nose is complex but delicate, and the structure is beautifully balanced.



Goes well with creamy or fruity desserts, such as Cream and Fruit Tarts, Pancakes (Crêpes Suzette), Panna Cotta.



Serving temperature: 6-8°C

