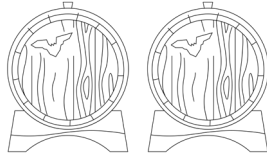


## SPECIFICATIONS

|                      |   |
|----------------------|---|
| VARIETY              | Pinot Noir  |
| TYPE OF WINE         | Dry   |
| VINTAGE              | 2023  |
| VINEYARD             | Batoș   |
| YEAR OF PLANTING     | 2011  |
| VINE TRAINING SYSTEM | Guyot Pussard   |
| PRODUCTION/HA        | 6 tones/ha  |
| EXPOSURE             | South   |
| ELEVATION            | 490 m   |
| NAME OF ORIGIN       | DOC CMD Lechința  |
| REGION               | Transylvania  |
| SOIL                 | Sandy soil and chernozem  |
| ALCOHOL              | 14,0%   |
| ACIDITY              | 4,65 gr/l   |
| RESIDUAL SUGAR       | 1,19 gr/l   |
| BOTTLING             | July 2024   |
| VINIFICATION         | Fermentation took place in stainless steel tanks for 14 days at 12-24°C                                     |
| MATURATION           | Maturation took place in 2000 liter casks and in mix of new and old Transylvanian oak barrels for 10 months |





## SPECIFICATIONS

|                               |                                    |
|-------------------------------|------------------------------------|
| BOTTLES PER BOX               | 3                                  |
| DIMENSIONS BOX (LxHxW;WEIGHT) | 286*289*94 mm   Weight: 8,6 kg     |
| BOXES PER ROW                 | 28                                 |
| BOXES/BOTTLES PER PALLET      | 112/336 bottles                    |
| MEASUREMENTS PALLET           | 120*80*140 cm                      |
| WEIGHT PALLET                 | 880 kg                             |
| HEIGHT & DIAMETER BOTTLE      | Height: 288 mm   Diameter: 90,5 mm |
| BOTTLE WEIGHT                 | 1,3 kg                             |
| EAN CODE                      | 5941977901912                      |
| NC CODE                       | 22042138                           |
| CORK USED                     | Diam 10                            |

## DESCRIPTION



A well-balanced wine, displaying a classic elegance and a well-defined aromatic complexity of fresh cherry, pomegranate and black cherry notes, complemented by delicate vanilla, spice and wood sensations, due to the 10 months maturation in Transylvanian oak. The palate surprises you with a vibrant attack, followed by a velvety body and a long, ample aftertaste.



Goes very well with with soft cheeses, forest mushroom dishes, spicy duck, lamb or game



Serving temperature: 10-12°C

