



## CASTELLUM DRACULA

### SAUVIGNON BLANC & FETEASCĂ ALBĂ & RIESLING ITALIAN

WHITE WINE - DRY



**ORIGIN:** Made from Sauvignon Blanc, Fetească Regală and Italian Riesling grapes. Feteasca Regală (or Royal Maiden in English) is the Royal grape exclusive of Romania. It is a cross between two grape varieties - Fetească Albă (White Maiden) and Grasă de Cotnari that originates from Transylvania. The Royal has the aromatic quality of White Maiden but is a weightier grape with more body. The Royal also has a citrusy edge to its character with lots of orange and lemony fruit. The Royal Maiden works well with oak and can produce bigger wines with a slightly spicy finish.

**VINEYARD:** Dealu Mare vineyards make up the most compact Romanian viticulture area (about 14,500 hectares). The climate is temperate continental with cold winters and hot summers, with average annual solar radiation of 125 kcal/cm<sup>2</sup>, average annual temperatures of 10°C heat amplitude monthly average of 24°C and an absolute magnitude of extremes over 70°C. An average of 2200 sunshine hours from which 1635 are in warm semester. The annual amount of warm and heat is over 4000 degrees. Annual rainfall is around 500-550 mm mainly in winter-spring period.

**WINE MAKING PROCESS:** The varieties are vinified separately through a careful processing technology from grapes to bottled wine. Direct pressing with pneumatic technology at max. 1 bar followed by deburring - cold storage for 48 hours. The vinification is oriented towards the “zero-zero” principle of use of adjuvants, being a precision vinification that allows use of very low doses of SO<sub>2</sub>. It is also respected the principle of a “simplified” vinification, in which the interventions on must and wine are kept to a minimum. Alcoholic fermentation in 100 hl stainless steel thermostated at 10-12°C, with yeasts selected for each variety separately. Matured on fine yeasts for 24 weeks in stainless steel pots.

**TASTING:** Greenish yellow, intense and persistent bouquet, floral with slight mineral hints. It is fresh, fruity, well balanced, ample and persistent aftertaste. One may serve it as an aperitif or with fish, seafood, chicken. Best served at 12-13°C.

#### TECHNICAL INFORMATION:

**Variety:** 70% Sauvignon Blanc & 20% Fetească Albă & 10% Riesling italian  
**Appellation:** DOC-CMD Dealu Mare Ceptura  
**Vintage:** 2021  
**Yield:** 6000 kg/ha  
**Oak aging:** no  
**Alcohol content (vol%):** 13,5

#### PACKAGING:

BOTTLE	Weight (kg)	Capacity	Color	Cork	
Bordeaux	0,5	750ml	white	agglomerated / Size 44mm	
CASES	Weight (kg)	Length (mm)	Width (mm)	Height (mm)	
6 x 750ml	8	305	255	175	
PALLET	Base cases	Layers	Cases (pcs)	Altura (m)	Bottles (pcs)
120 x 80	11	9	99	1.73	594
120 x 100	15	9	135	1.73	810