



# CASTELLUM DRACULA

## TĂMÂIOASĂ ROMÂNEASCĂ

WHITE WINE - DRY



**ORIGIN:** Tămâioasă Românească, described by Jancis Robinson as the ‘frankincense grape’ due to its aroma, is one of the ancient varieties of Romania. Romanians love the versatility of the grape, it can be fermented dry which produces amazing results or up to and over 150g/l of residual sugar.

**VINEYARD:** For over 2000 years Dealurile Vrancei has yielded some of the finest wines in Eastern Europe. An alternation of flat and hilly lands, with heights between 100 and 300 m, V-E orientation, with exposure and slope ensures the optimal conditions for the cultivation of vines. Solar radiation has average annual values of over 120 Kcal / cmp in most regions with values exceeding 140 Kcal / cmp in areas with southern exposure. The particularities of the soil, the balanced humidity and the excellent sun exposure provided by its location result in a wine with the highest acidity in the country.

**WINE MAKING PROCESS:** Our Vines are organically cultivated without the certification, without chemical fertilization. Grapes are harvested at maturity during night to avoid oxidation, destemmed and gently pressed. The juice is fermented with selected yeasts at controlled temperature of 14-16°C and kept on lees for 4-6 months for complexity. Wine is filtered and bottled in a sterile environment.

**WINEMAKER:** George Vasile is our enologist for 6 years, with supervision from wine expert Giovanni Menotti, a famous wine consultant from Veneto, Italy with over 40 years of experience in wine production. George is a dedicated enologist especially for production of premium wines, both red and white. Together we form a great team with the only purpose of putting Vrancea on the map of great Romanian wines. We discovered in DOC Cotesti a unique terroir for great wines and work each year to improve our quality by using sustainable methods of vinification.

**TASTING:** Pale yellow with green hues. Aromas of elderflower, honeycomb and juicy pears. A well balanced wine, refreshing aftertaste. It is recommended to be served at 10-12°C. One may serve it with soft cheese, Thai food, poultry.

### TECHNICAL INFORMATION:

**Variety:** 100% Tămâioasă Românească  
**Appellation:** DOC-CMD Cotesti  
**Vintage:** 2021  
**Yield:** 9000 kg/ha  
**Oak aging:** no  
**Alcohol content (vol%):** 13,0

### 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