



DOMINION DRACULA

FUMÉ BLANC

WHITE WINE - DRY



ORIGIN: The wine is prepared from grapes of Sauvignon Blanc and Fetească Albă, varieties coming from Cotesti region, Vrancea - Romania, the seventh largest country producer of grapes in the world.

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.

50% of the juice is fermented in stainless steel tanks with selected yeasts at controlled temperature of 14-16°C and kept on lees for 4-6 months to retain freshness and fruitness. 50% of wine is fermented and matured Sur Lie in oak barrels with bâtonnage for more complexity and oaky aromas.

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: Yellow in color with complex aromas of exotic fruits completed by delicate notes of sweet spices. Intense taste, balanced with a crispy acidity and a persistent, creamy aftertaste. This Fume should be appreciated for his originality. It is recommended to be served at the temperature of 10-12°C accompanied by duck confit, Caesar salad, goat cheese pasta and creamy risotto.

PACKAGING:

BOTTLE	Weight (kg)	Capacity	Color	Cork	
Bordeaux	0,5	750ml	UVAG	DIAM5	
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

TECHNICAL INFORMATION:

Variety: Sauvignon Blanc,
Fetească Albă

Appellation: DOC-CMD Cotesti

Vintage: 2020

Yield: 9500 kg/ha

Oak aging: 50%

Alcohol content (vol%): 13,0