



LEGEND OF DRACULA

FETEASCĂ ALBĂ - ORGANIC WINE

WHITE WINE - DRY



ORIGIN: Fetească Albă (or White Maiden in English) is the most widely planted white grape in Romania and regarded by many winemakers in Romania as the white indigenous grape with the most potential. Usually off dry it is capable of producing dessert wines of exceptional quality. Intensely aromatic (think Gewurztraminer), Fetească Albă is a highly perfumed wine with hints of stone peaches, apricots and a floral bouquet. The variety dates back to the 1930's from Transylvania but now flourishes across Romania.

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/cm², 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: Ecocert certified organic crop, not using chemicals, where soil fertility is a priority and naturally stimulated to obtain the healthiest and tastiest grapes. The grapes were harvested according to the traditional method, detaching by cutting, using scissors, avoiding breaking the grapes by hand because the bunches can be crushed and some of the berries can be shaken. After the operation of detaching the grapes from the bunches, in the dehuller and crushing the grains, by pressing at 1.8 bar, the must is transferred to stainless steel tanks and is cooled to 10° for a period that can last up to 48 hours to clear the must. The fermentation temperature is between 16-18° C for 14 days.

WINEMAKER: Starting with the 2019 harvest, the winery's resident oenologist, Valentin Rotaru, works in collaboration with one of the most valuable wine creators in Romania, Liviu Grigorica, with an experience of over 28 years in the field.

TASTING: Straw yellow with green reflections and a bouquet of green apples and autumn pears. Harmonious and invigorating wine, with a typical natural finesse, slightly mineral, acacia honey. It is recommended to be served at 10-12°C. A very food-friendly wine, it pairs well with poultry, seafood, creamy cheeses.

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

TECHNICAL INFORMATION:

Variety: 100% Fetească Albă

Appelation: DOC-CMD Dealu Mare

Vintage: 2021

Yield: 8.000 kg/ha

Oak aging: no

Alcohol content (vol%): 14,5