



LEGEND OF DRACULA

FETEASCĂ REGALĂ

WHITE WINE - DRY



ORIGIN: Fetească Regală (or Royal Maiden in English) is the Royal grape exclusive to Romania. It is a cross between two grape varieties - Fetească Albă and Grasă de Cotnari and originates from Transylvania. Regală has the aromatic quality of Fetească Albă but is a weightier grape with more body.

The Regală also has a citrusy edge to its character with lots of orange and lemony fruit. Fetească Regală works well with oak and can produce bigger wines with a slightly spicy finish.

VINEYARD: The Tarnave Vineyard (DOC Tarnave) is located in the Transylvania Plateau. The climate of the Tarnave Vineyard is of moderate temperate continental type, with summers suitably warm, harsh and humid winters, but with long and predominantly clear autumns. The soil geological structure consists of clay sediments and minerals. Another special feature of the terroir is the fog that spreads along the Tarnava Mica valley in the mornings of summer and autumn and which, together with the large differences (10-12°C) in temperature from day to night, slows the ripening of grapes.

All of these lead to the preservation of aromas and acidity in grapes, resulting in aromatic and tasty wines, vinified in the dry. The average value of the temperature at the level of the vineyard is 8.3°C, with average monthly variations between -4, -5°C in January and July between +18, +19°C. These two factors determine the continuous increase in the sugar content of grapes, the acidity is reduced by staying constant or almost constant at a slightly higher threshold (about 8-9 g / l tartaric acid).

WINE MAKING PROCESS: The harvested grapes were destemmed and given a soft pressing. The must was chilled to a temperature of 10° C to favour a natural static settling of impurities. After 48 hours the must went into stainless steel fermenting tanks, where it fermented at temperatures held to a maximum of 18° C and was then held in stainless steel tanks at a controlled temperature. The preparation of the wine for bottling in small lots helped conserve freshness and fragrance.

WINEMAKER: The team that produces the wines is made up of the head of the winery - Misi Denes - a local passionate about viticulture and of well-made work and the Italian oenologist Celestino Lucin, named oenologist of the year in Italy by Gambero Rosso magazine in 2009.

TASTING: Pale yellow with green tinges, this wine has a delicat bouquet of white flowers, fresh grass and lemon. Taste of ripe green apples, lime and grapefruit, full fo freshness and long aftertaste. It is recommended to be served at 8-10°C. Ideal with white meat dishes, salads or as an aperitif.

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 Regală

Appellation: DOC-CMD Târnave Târnăveni

Vintage: 2021

Yield: 6000 kg/ha

Oak aging: no

Alcohol content (vol%): 13,5