



## CONTE DRACULA

### SAUVIGNON BLANC & FETEASCĂ ALBĂ

WHITE WINE - DRY



**ORIGIN:** The wine is prepared entirely from grapes of Sauvignon Blanc and Fetească Albă variety coming from Dealu Mare wine region, Romania, the thirteenth wine producer in the world. 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/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 goal in mind is to express and preserve the primary varietal aromas typical of each variety and enrich them with elegant and elaborate fermentation notes. The vinification is oriented towards the principle "zero-zero" use of adjuvants, being a precision vinification which allows the use of very low doses of SO<sub>2</sub>. Also respects the principle of a "simplified" vinification, in which the interventions on must and wine are reduced to a minimum. The must is obtained 100% by direct pressing with pneumatic technology at max. 1000 mbar. Deburring-static stabilization in the cold for 72 hours. Alcoholic fermentation in stainless steel vessels of 100 hl thermostated at 14-16 °C, with yeasts selected for each assortment.

Matured on fine yeast for 24 weeks in stainless steel tanks.

**TASTING:** Greenish yellow, with an intense and persistent bouquet, floral with citrus notes and exotic fruits well ripe. Fresh taste, fruity, expressive; fine but ample, extractive, balanced and persistent aftertaste. Best served at 10-12°C. One may serve it with appetizer, fish, seafood, chicken.

#### TECHNICAL INFORMATION:

**Variety:** 60% Sauvignon Blanc & 40% Fetească Albă

**Appellation:** DOC-CT Dealu Mare

**Yield:** 5800 kg/ha

**Vintage:** 2022

**Oak aging:** no

**Alcohol content (vol%):** 13,5

#### PACKAGING:

BOTTLE	Weight (kg)	Capacity	Color	Cork	
Bordeaux	0,75	750ml	UVAG	DIAM5	
CASES	Weight (kg)	Length (mm)	Width (mm)	Height (mm)	
6 x 750ml	10	315	250	175	
PALLET	Base cases	Layers	Cases (pcs)	Altura (m)	Bottles (pcs)
120 x 80	10	9	90	1.73	540
120 x 100	15	9	135	1.73	810