LILIAC®

TASTING NOTES

FETEASCĂ ALBĂ

SPECIFICATIONS

VARIETY	Fetească Albă
TYPE OF WINE	Dry
VINTAGE	2025
VINEYARD	Lechința & Batoș
YEAR OF PLANTING	2012, 2009
VINE TRAINING SYSTEM	Guyot Pussard
PRODUCTION/HA	8,5 tones/ha
EXPOSURE	South - West
ELEVATION	460 m altitude
NAME OF ORIGIN	DOC-CMD Lechința
REGION	Transylvania
SOIL	Sandy soil and chernozem in Batoș; Brown alluvial clay with moderate acidity and high content of humus in Lechința
ALCOHOL	12,5 Vol. %
ACIDITY	6,57 g/l
RESIDUAL SUGAR	2,05 g/l
BOTTLING	17.04.2026
VINIFICATION	In stainless steel tank; Fermentation for 24-26 days at 13-15 °C
MATURATION	In stainless steel tank for 6 months

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The Wine of Transylvania

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Bottles per Box	6
Dimensions Box (LxHxW;Weight)	228*154*334 mm | 8,6 kg
Boxes per row	25
Boxes/Bottles per pallet	100/600 bottles
Measurements pallet (120*80*X)	120*80*150 cm
Weight Pallet	880 kg
Height & Diameter Bottle	Height: 330,2 mm | Diameter: 73 mm
Bottle Weight	600 g
EAN Code	5941977901721
NC Code	22042138
Cork Used	Diam 3

Description

A young, refreshing, straw-yellow wine. It opens with flavors of lemon, white peaches, ripe pear and completes with hints of orange blossom. The taste is balanced and delicate, with moderate acidity, hints of citrus and a long aftertaste.

It can be served as an appetizer, with fish dishes and white meat.

Serving temperature: 8-10°C