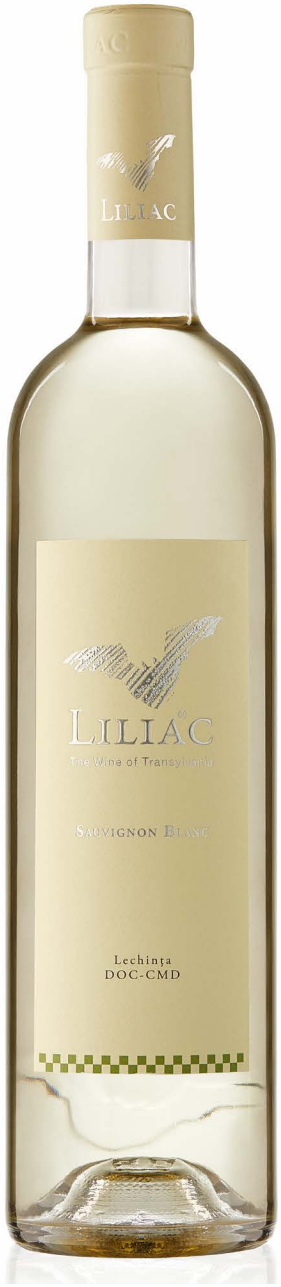
LILIAC®

TASTING NOTES

SAUVIGNON BLANC

SPECIFICATIONS

VARIETY	Sauvignon Blanc
TYPE OF WINE	Dry
VINTAGE	2025
VINEYARD	Batoș & Lechința
YEAR OF PLANTING	2009
VINE TRAINING SYSTEM	Guyot Pussard
PRODUCTION/HA	11,7 tones/ha
EXPOSURE	South-West, South-East
ELEVATION	490 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	8,03 g/l
RESIDUAL SUGAR	2,78 g/l
BOTTLING	06.02.2026
VINIFICATION	In stainless steel tank; Fermentation for 18 days, at 13-15 °C
MATURATION	In stainless steel tank for 4 months



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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	882 kg
Height & Diameter Bottle	Height: 331 mm | Diameter: 74 mm
Bottle Weight	1,37 kg
EAN Code	5941977901745
NC Code	22042138
Cork Used	Diam 3

Description

A pale-yellow color wine, with greenish reflections, that immediately surprises with its intense aroma of mango, pomelo, white grapefruit and acacia flowers. Full-bodied with characteristic typicality and creamy texture, we discover a long aftertaste, rich in citrus and tropical fruits.

Recommended as an appetizer or associated with risotto dishes, crunchy summer salads, grilled white fish or seafood.

Serving temperature: 6-8°C