LILIAC®

TASTING NOTES

UNEXPECTED 2.1

SPECIFICATIONS

VARIETY	Sauvignon Blanc, Chardonnay, Fetească Regală, Muscat Ottonel, Fetească Albă
TYPE OF WINE	Sweet
HARVEST	2024, 2025
DESIGNATION OF ORIGIN	Wine
VINEYARD	Batoș & Lechința
YEAR OF PLANTING	2009/2012
VINE TRAINING SYSTEM	Guyot Pussard
PRODUCTION/HA	5-6 tones/Ha
EXPOSURE	South-West, South-East,West
ELEVATION	400-510m altitude
REGION	Transylvanian Plateau
SOIL	Sandy and clayey soil with moderate acidity and high humus content
ALCOHOL	12,0 %Vol
ACIDITY	7,76 g/l
RESIDUAL SUGAR	66,80 g/l
BOTTLING	June 2026
VINIFICATION	Fermented in stainless steel tanks and second-use Transylvanian oak barrels for 4 months. Made from five grape varieties harvested in two different vintages, using three distinct winemaking techniques: still wine, Late Harvest, and Schilfwein.
MATURATION	Aged in stainless steel tanks

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The Wine of Transylvania

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Tasting Notes

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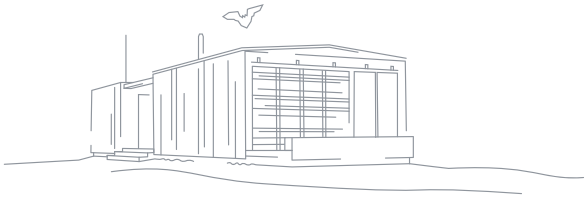

SPECIFICATIONS

Bottles per Box	3
Height & Diameter Bottle	81 mm & 86 mm
Bottle weight	1,36 kg
Box Dimensions	288 x 252 x 169 mm
Box Weight	4,9 kg
Boxes/Bottles per Pallet	112 boxes/336 bottles
pallet Size	120 x 80 x 140 cm
Pallet Weight	550 kg
EAN Code	5941977902247
NC Code	2204 21 83
Cork Type	Diam 5

Description

The generous bouquet reveals intense aromas of well-ripened fruit, complemented by delicate notes of white flowers. The palate is complex and harmonious, supported by an excellent balance of richness, freshness, and acidity. Fermented and aged for 4 months in stainless steel tanks and second-use Transylvanian oak barrels, this wine is crafted from five grape varieties sourced from two different vintages, showcasing three distinct winemaking techniques: still wine, Late Harvest, and Schilfwein.

Perfect pairings: Foie gras or traditional desserts (such as cozonac, pancakes with apricot jam, or pie)

Serving temperature: 6–8°C