private **selection** by liliac®

# Tasting Notes

FETEASCĂ REGALĂ

## SPECIFICATIONS

| | |
|---|---|
| Variety | Fetească Regală |
| Type of wine | Dry |
| Vintage | 2024 |
| Vineyard | DOC CMD Lechința |
| Year of planting | Batoș |
| Vine training system | 2009 |
| Production/Ha | Guyot Pussard |
| Exposure | 5,2 tones/ha |
| Elevation | South West |
| Name of Origin | DOC CMD Lechința |
| Region | Transylvania |
| Soil | Sandy soil and chernozem |
| Alcohol | 13,5 % |
| Acidity | 8,10 gr/l |
| Residual Sugar | 3,86 gr/l |
| Bottling | 11.12.2025 |
| Vinification | Fermentation for 19 days in stainless steel tanks at a temperature of 13-15°C |
| Maturation | 50% of the quantity matured in oak barrels, for 10 months, and 50% of the quantity matured in stainless steel tanks |

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# Tasting Notes

FETEASCĂ REGALĂ

## SPECIFICATIONS

| | |
|---|---|
| Bottles per Box | 3 |
| Dimensions Box (LxHxW;Weight) | 314 x 89 mm |
| Boxes per row | 1,78 kg |
| Boxes/Bottles per pallet | 286*289*94 mm |
| Measurements pallet | 5,84 kg |
| Weight Pallet | 112/336 sticle |
| Height & Diameter Bottle | 120*80*140 cm |
| Bottle Weight | 654 kg |
| EAN Code | 5941977901899 |
| NC Code | 22042138 |
| Cork Used | Diam 10 |

## Description

A complex and expressive wine with vibrant flavors of acacia, wild flowers, basil and white peach, supported by a tonic and well-integrated acidity, characteristic of the Transylvanian terroir. The palate has a progressive evolution from the full and round attack to the fresh and intense aftertaste with subtle notes of vanilla and roasted chestnuts.

It goes very well with slightly matured cheeses, fish dishes, seafood or Mediterranean dishes.

Serving temperature: 8-10°C