LILIAC®

TASTING NOTES

PRIVATE SELECTION SPARKLING ROSÉ

SPECIFICATIONS

VARIETY	Pinot Noir
TYPE OF WINE	Sparkling Rosé
VINTAGE	2020
VINEYARD	Traditional method
ALCOHOL	11,5 %
DOSAGE	9 g/l (Brut)
PRESSURE	6 bar
DISGORGEMENT	September 2024
VINEYARD	Batoș
YEAR OF PLANTING	2010
VINE TRAINING SYSTEM	Guyot Pussard
PRODUCTION/HA	6 tones/ha
EXPOSURE	South-West, South-East
ELEVATION	510 m altitude
REGION	Transylvania
SOIL	Sandy loamy soil with acidity and high humus content
BOTTLING	January 2021
VINIFICATION	First fermentation in Batos, Transylvania. Second fermentation in Szigeti, Gols, Austria.
MATURATION	On yeast for 44 months

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The Wine of Transylvania

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Bottles per Box	3
Height& Diameter Bottle	Height: 29,5 cm | Diameter: 9,5 cm
Bottle Weight	1,65 kg
Dimensions Box	32x30x10.5 cm
Weight Box	5,15 kg
Boxes/Bottles per pallet	88/264 bottles
Measurements pallet	120x80x141 cm
Weight Pallet	478.2 kg
EAN Code	5941977901622
NC Code	22041098
Type of cork	Natural

Description

An elegant rosé sparkling wine with a fine and persistent perlage, made according to the traditional method (Champenoise). On the nose, the freshness of raspberry flavors is harmoniously complemented by autolytic notes of brioche and pastry, generated by the long maturation in the bottle for 44 months. Persistent aftertaste with notes of red fruits and almonds.

It can be served as an appetizer, with clams, seafood and fish dishes. For a complete Transylvanian experience, it is recommended to serve it with Mangalitza greaves.

Serving temperature: 6-8°C