

Found - Fetească Albă



Year:	2024
Variety:	Fetească Albă
Alcohol content:	12 %
Appellation:	Wine of Romania
Acidity:	4.5g/l
Classification:	Dry
Empty bottle weight:	0.360 kg



| Viticulture and Vinification |

100% Hand picked estate grown grapes from Vrancea vineyard was harvested and immediately cooled, destemmed and crushed in the winery. The grapes were then pressed in a low pressure pneumatic press under nitrogen to prevent oxidation, before being decanted for 24 hours until crystal clear. Selected premium yeasts were then inoculated and the wine fermented in stainless steel at low temperatures around 11° C for 20 days. 25 % of the wine was aged with Transylvanian oak staves for 60 days before being blended back into the rest of the wine, matured in stainless steel, before clarification and bottling.

| Tasting notes |

Fetească Albă is one of Romania's oldest and most famous grape varieties. Elegant notes of white fruits, pear and white peach, this is a crisp and fresh wine with crunchy citrus fruit on the pallet and a soft juicy finish

| We recommend this wine with: |

Cajun blackened white fish steaks.

| Serving temperature:|

10°C - 11°C

Winemaker:

Elena Alejos



750 ml