VOX DEI WHITE MEDIUM-SWEET 2023

VINEYARD, GRAPES, AND WINEMAKING

An above-average year in the Dealu Mare area, with high-quality grapes. Season with a temperate continental climate, with variations from north to south. The vineyard is situated on a slope. The soil is based on Sarmatian limestones, clays, sandstones, and Dacian tuffs.

The fruit has reached full maturity, the harvesting was done selectively, 100% manually.

The grapes were harvested manually, in 15 kg crates, using the traditional method, detaching them with scissors. After destemming and crushing the grapes, the must was clarified in stainless steel tanks at a temperature of 5°C for 48 hours. Fermentation took place at 16-18°C for 16 days. Pressing was carried out at 1.8 Bar.

PRODUCER

Domeniile Franco-Române were founded in the year 2000, at the initiative of Denis Thomas, a Burgundy owner and winemaker, who laid the foundations of the first BIO vineyard in Romania, in Săhăteni, Dealu Mare. In 2020, the winery was taken over by a group of Romanian investors with good tradition in viticulture, who added another 40 hectares of vines (a plantation known as "Domeniile Persu-Eminescu") to the already existing 45 hectares. A family story that spans multiple generations, a story that continues on.

TASTING NOTES

A 100% Tămâioasă Românească from the Dealu Mare region (Săhăteni commune, Buzău County), a medium-sweet wine with exuberant aromatic notes, in the register of overripe exotic fruits. Pale yellow color and delicate nose, with jasmine flowers, mint, and basil. Full body, creamy texture, a residual sugar partially balanced by lively acidity and well-integrated alcohol (12%). Taste with bergamot pear, pineapple, and cantaloupe. Long aftertaste, with hints of anise, rose jam, and orange peel.

TECHNICAL DATA

Character: Medium-sweet, still white wine

Varieties: Tămâioasă Românească 100%

Vintage: 2023

Maturation: stainless steel tank, bottle

Bottle size: 750 ml

Quality level: DOC Dealu Mare

ANALYTICAL DATA

Alcohol: 12 % vol.

Sugar: 40.1 g/l

Acidity: 5.5 g/l

Dry extract: 20.6 g/l

TEAM

Viticulture: Valentin Rotaru, C-tin Mihalcea

Enologist: Liviu Grigorică, Valentin Rotaru

SERVING SUGGESTIONS

Caramelized vegetables, fine cold cuts, fresh cheeses, light desserts. Optimal consumption temperature: 7-12°C.

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