DOMENIILE FRANCO-ROMÂNE

GALERON FETEASCĂ NEAGRĂ BARRIQUE

VINEYARD, GRAPES, AND WINEMAKING

The grapes were harvested from the "Baniţa" plot (planted in 2009) and the "Vispeşti" plot (planted in 2009). The vineyard is located on a slope. The soil is based on Sarmatian limestones, clays, sandstones, and Dacian tuffs.

The fruit has reached full maturity, ripening to a sugar level of 250 grams per liter. The harvesting was done selectively, 100% manually.

The grapes were hand-picked into 10 kg crates using the traditional method, detached by cutting with scissors. Fermentation was carried out using the oldest method, namely in concrete tanks, at a temperature between 23-25°C, for 13 days. Matured in oak barrels for 12 to 18 months.

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

An eclectic blend of Fetească Neagră - 40% from 2021 (18 months barrique), 50% from 2022 (12 months barrique), and 10% from 2024 (stainless steel) - originating from the Dealu Mare region. A massive, voluptuous, and well-structured wine, made in an explosive, New World style, with juicy black fruit, spicy notes, and a significant influence from the barrique. Dark purplish-red color and an opulent nose with currants, vanilla, and mineral notes of black forest truffles. Compact body, firm tannins, lively acidity, and well-pronounced alcohol. Full-bodied, with black cherries, plums, and overripe sour cherries, complemented by bitter chocolate, cinnamon, and tobacco. Long finish, with impressions of candied black fruits, green pepper, and mineral hints.

TECHNICAL DATA

Character: dry, still red wine

Varieties: Fetească Neagră 100%

Vintage: NV (2021, 2022, 2024)

Maturation: stainless steel tank, barrique, bottle

Bottle size: 750 and 1500 ml

Quality level: DOC Dealu Mare

ANALYTICAL DATA

Alcohol: 14.5 % vol.

Sugar: 3.8 g/l

Acidity: 5.7 g/l

Dry extract: 30 g/l

TEAM

Viticulture: Valentin Rotaru, C-tin Mihalcea

Enologist: Liviu Grigorică, Valentin Rotaru

SERVING SUGGESTIONS

Beef, game, lamb, pork, turkey dishes, pasta with red sauce. Optimal serving temperature: 15-20°C.

RO-ECO-007
Agricultura UE

SC Domeniile Franco-Române SRL | str. Şcolii 143, Săhăteni, jud. Buzău, România | contact@dfr-wines.com | dfr-wines.com