DOMENIILE FRANCO-ROMÂNE

ARROGANCE ROSÉ OFF-DRY 2025

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 reached full maturity, ripened to a level of 245 grams of sugar/liter.

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 10°C for 48 hours. Fermentation took place at 16-18°C for 14 days. Pressing was carried out at 1.4 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 blend of Merlot and Cabernet Sauvignon, vinified as a rosé, originating from the Dealu Mare region (Săhăteni commune, Buzău County), an off-dry, fresh, and playful wine that brings crisp red fruits and hints of spicy herbs to the glass. Salmon-pink color and delicate nose, with May cherries and strawberries. Silky texture, with residual sugar (11 g/l) partially balanced by acidity and a well-defined alcohol content (13.4%). Full taste on the palate, with peaches, wild strawberries, and ripe apricots. Long aftertaste, with pink grapefruit and subtle mineral notes.

TECHNICAL DATA

Character: Off-dry, still rosé wine

Varieties: Merlot, Cabernet Sauvignon

Vintage: 2025

Maturation: stainless steel tank, bottle

Bottle size: 750 and 1500 ml

Quality level: DOC Dealu Mare

ANALYTICAL DATA

Alcohol: 13.4 % vol.

Sugar: 10.5 g/l

Acidity: 5.7 g/l

Dry extract: 21.7 g/l

TEAM

Viticulture: Valentin Rotaru, C-tin Mihalcea

Enologist: Valentin Rotaru, Liviu Grigorică

SERVING SUGGESTIONS

Fish, fresh cheeses, grilled chicken dishes. Optimal serving temperature: 3–7°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