

## ARROGANCE WHITE 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 240 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 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 blend of Tămâioasă Românească, Sauvignon Blanc, and Fetească Regală, originating from the Dealu Mare region (Săhăteni commune, Buzău County), an off-dry, aromatic wine, with notes of ripe yellow fruits and tropical fruits. Pale yellow color with an expressive nose, featuring basil, green pepper, and orange blossoms. Creamy texture with residual sugar (11 g/l) well-balanced by lively acidity and perfectly integrated alcohol (12.5%). A juicy palate with cantaloupe, mango, and ripe apples. Aftertaste with hints of bitter-sweet citrus and mineral undertones.

### TECHNICAL DATA

Character: Off-dry, still white wine

Varieties: Tămâioasă Românească, Sauvignon Blanc, Fetească Regală

Vintage: 2025

Maturation: stainless steel tank, bottle

Bottle size: 750 and 1500 ml

Quality level: DOC Dealu Mare

### ANALYTICAL DATA

Alcohol: 12.5 % vol.

Sugar: 11.1 g/l

Acidity: 5.5 g/l

Dry extract: 21 g/l

### TEAM

Viticulture: Valentin Rotaru, C-tin Mihalcea  
Enologist: Valentin Rotaru, Liviu Grigorică

### SERVING SUGGESTIONS

Spicy carp brine, grape leaf-wrapped stuffed cabbage rolls. Optimal serving temperature: 3-7°C.

