



VINEYARD, GRAPES, AND WINEMAKING

Organically grown vine (ECOCERT certified), without the use of synthetic chemicals. Soil fertility is prioritized and naturally stimulated. Season with temperate continental climate, with variations from north to south. The vines are grown on slopes. The soil is based on sarmatitic limestone, clays, sandstones and Dacian tuffs.

The fruit has reached full ripeness, harvesting was carried out selectively, 100% by hand.

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% Sauvignon Blanc from the Dealu Mare region (Săhăteni commune, Buzău County), made from organic grapes. A dry and fresh wine, with subtle notes of ripe yellow fruit and mineral hints. Straw-yellow in color with a delicate nose, featuring peaches and green apricots. Smooth texture, moderate acidity, and perfectly integrated alcohol (13.3%). Tonic taste, with yellow melon, grapefruit, and lime. Medium aftertaste, with sensations of sweet-bitter citrus and hints of burnt stone.

TECHNICAL DATA

Character: dry, still white wine
 Varieties: Sauvignon Blanc 100%
 Vintage: 2025
 Maturation: stainless steel tank, bottle
 Bottle size: 750 ml
 Quality level: DOC Dealu Mare

ANALYTICAL DATA

Alcohol: 13.3 % vol.
 Sugar: 0.8 g/l
 Acidity: 6.2 g/l
 Dry extract: 19.8 g/l

TEAM

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

SERVING SUGGESTIONS

Fish, fresh cheeses, pasta with white sauce. Optimal serving temperature: 3-7°C.

