



Variety: Pinot Gris
Type: still white wine
Alcohol (%): 13.5
Residual sugar (g/L): 3.3
Acidity (g/L): 6.3
Vintage: 2014
Cultivated area: 72 hectares
Harvest: manual

Winemaking: • 16-18°C: fermentation with cultured yeasts
• short maturation in oak vats on lees
• bottled: after 4 months maturation

Cellaring: • yes • 4 years

Tasting note: Appearance
• bright • golden yellow

Nose
• apricot • quince • lemongrass

Palate
• medium body • slightly mineral
• pears • peaches • ginger spicy

Pairing: • fried goat cheese • roast scallops
• fish cakes • chicken curry
• salmon & tuna



DOC TARNAVE-JIDVEI

We know of castles as the setting for stories with knights, noblemen and chivalry, but in Tarnave Valley, they also tell a story about wine, they are a symbol of an ancient tradition in the art of viticulture and winemaking.

Made only in the good years, these limited edition wines aim to offer the best the vineyard has to offer: pure varietal wines from international and indigenous grapes.



PINOT GRIS
2014



FETEASCA ALBA
2014



CHARDONNAY
2013



SAUVIGNON BLANC
2014

Logistic info

Product description	Pinot Gris, 0.750 L, DOC, dry, 13.5%, 2014
Bottle type	Dark Rhine Bottle
Closure type	Extra Natural Cork
Bottles/case	6
Case dimensions (cm)	L: 33.5 * W: 25.5 * H: 17.5
Case weight(kg)	8.5
Cases/layer	12
Cases/pallet container	120
UPC code	594 2091 00108 3
SCC code	1 594 2091 00108 0