



AUORE

Albariño - Sauvignon Blanc 2023

Grape variety:

Albariño - 51%

Sauvignon Blanc - 49%

Type: white dry wine

Vineyards: 6,0 ha

Yield: 6 t/ha

Terroir: the viticulture and wine-making region Valul lui Traian, Tigheci micro-zone

Harvest: middle of September

Fermentation temperature: 15°C - 17°C

Vinification: clarification and fermentation in stainless steel tank at controlled temperature of 15°C - 17°C

Alcohol content: 13,5 %

Sugar: 2,7 g/dm³ Acidity: 5,5 g/dm³

Volum: 0,75 l

Tasting notes: Bright and translucent yellow color. Vibrant wine with citrus aromas accompanied by white peach flavors. Fresh, mineral taste with a long and elegant finish.

To serve: at 8°C - 10°C with seafood such as scallops or prawns, or even fresh white fish with grilled vegetables or chicken salad with lemon dressing and fresh herbs, or with soft cheeses such as brie or camembert.

