



LAKE BREEZE RIESLING 2021

PGI Valul lui Traian

Grape variety:
Riesling - 100%

Type: white dry wine

Vineyards:
Riesling - 4,0 ha

Yield: 7 t/ha

Terroir: vineyards are located in the viticulture and wine-making region Valul lui Traian, Tigheci micro-zone, Romanovca villages

Harvest: mid-november

Fermentation temperature: 14°C - 18°C

Vinification: fermentation in inox tunks at controlled temperatures of 14°C - 18°C.

Aging in wood: 6 months in new French oak barrels

Alcohol content: 14,0 %

Sugar: 4,6 g/dm³ Acidity: 6,7 g/dm³

Volum: 0,75 l

Total bottles released: Limited Edition 4342 bottles

Tasting notes: The distinctive style of this Riesling is influenced by the proximity of Lake Fautor, created in 2005 over an area of 4 hectares. The wine was produced from grapes handpicked in November from our own vineyard in the village of Romanovca, in the Tigheci region, southwest of the Republic of Moldova.

This Riesling was aged for 6 months in French oak barrels dedicated to the maturation of white wines.

It has a straw-yellow color with aromas of green tea, jasmine, acacia flowers, peaches, oranges, and honey. The taste exudes aristocratic elegance with subtle citrus notes and a pleasant and memorable aftertaste.

To serve: at 8°C paired with dishes featuring fresh, slightly acidic or citrusy flavors, and lighter fare that doesn't overpower the taste of the wine but complements its subtlety and aromatic complexity: Seafood and fish, light cheeses, green salads.