

DESSERT
2013
CORCOVA
D.O.C. Mehedinți Corcova

Grapes: Sauvignon Blanc 85% and Chardonnay 15%

Alcohol: 11.5%

Acidity: 4.46 gr/l

Residual sugar: 143.62 gr/l

Origin of grapes: Corcova Plateau,
Corcova Commune, County Mehedinți

Terrain: Brown luvisol

Exposure: South-Est

Altitude: 250-300 m

Density of plantation: 5.555 plants/hectare

Harvesting period: October 2013

Fermentation: Direct pressing of grapes to extract
the sweet must then fermented at a controlled temperature

Maturation: Stainless steel tanks

Serving temperature: 10-12°C

Colour: Golden, straw-coloured

Tasting notes: Luscious in appearance, this wine offers a bouquet
of diverse aromas: acacia, quince, candied fruit, walnuts, gingerbread,
and honeysuckle. The body is full but delicate and displays a vivacious
character with a balanced harmony of sweetness, acidity and alcohol.
The taste is long with exceptional aromatic complexity.

Recommended dishes: Aperitif and dessert

