



CRAMA VIISOARA

DOC Murfatlar IG Terasale Dunării

For the love of wine





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THE STORY OF VIIȘOARA WINERY

Viișoara... a seemingly common village that holds a secret to only be unraveled by connoisseurs... A place that, if you stop for a moment, will enchant you with its story, but mostly with the fragrance of a vineyard like you have never known before. Let the adventure begin...

I. At the Beginning, There Was the Story...

The village is located on DN 3, 40 km away from Constanța, and belongs administratively to the Cobadin commune. It is a village where all Romanians, Turks and Tatars live in peace and good understanding. That is how it always has been. Viișoara was given its name in 1926. Until then, it was called Caceamac, a name that in Turkish holds two different meanings, according to different dialects.

Thus, caceaman means either 'grain food' or 'the beautiful valley', and if you ask the locals, almost every one of them will tell you that the second translation is the most accurate.

The village was first located in the Caceamac Valley, about 2 km northwest of the current hearth of Viișoara. The name of Caceamac originates from the times when Dobrudja was under Ottoman rule.

After the First World War, the Romanian state ordered the rehabilitation of the roads throughout the entire country, but especially of those in Dobrudja that was devastated and still carrying the bloody traces of the war's violence.

Along with this rehabilitation, the Roman road starting from the Tomis fortress (now Constanța) and leading to Tropaeum Traiani (Adamclisi) was also restored.

The new road forced the villagers of Caceamac to move 2 km to the east, on both sides of it. For a while, the village was also known as **"The Village Between the Vineyards"**, hence its new name, **"Viișoara"**, describing the first activity of the villagers, the cultivation of vine. But then along came the year of 1947, bringing the Communists' rise to power, who confiscated people's properties in order to pass them into the cooperative system. The people of Viișoara, householders who came to Dobrudja from all over the country (from Sibiu, Râmnicu Sărat, Argeș, Buzău), were not fond of the new communist ideology. Most of them joined the anti-communist movement "Haiducii Dobrogei", led by Gogu Puiu, the son of a priest in the Ferdinand village (today - Mihail Kogălniceanu).

That's how the people of Viișoara came to be hunted by the Security who fought for the annihilation of the anti-communist movement. During the incursions of the Communists, the vineyards were the villagers' escape. They hid in the vineyards near the village, thus managing to stay alive and remain free.

Subsequently, the Communists destroyed the vineyard, cutting it down in order to increase the arable surface. The vineyard was no more, and it seemed to be doomed to remain just a memory, just a tale...




CRAMA VIIȘOARA

II. The Rewarding of the Ancestors

THE MAN BEHIND THE WINE

Engineer **Gheorghe Albu** (Conu' Albu) arrived in Viișoara in 1979. He married a girl from the village, learned the story of the place and was enchanted by it:

"When I was young, I would often talk to the elders of the village. They would tell me about the vineyard, about the wine, about how in order to achieve the best results, one should respect this noble profession. I gradually came up with the idea of rewarding them, of avenging them, of making the misery of the vineyard being cut down a thing of the past. So I decided to replant the vineyard in **Viișoara** and make a winery here.

Starting from this idea, I came to replant almost 100 hectares of vineyard. This vineyard surrounds the Caceamac Valley, known to the villagers under the same name even today." This idea became a reality and Viișoara Winery is today one of the most modern in Romania, despite having just one year of existence. In less than one year, Viișoara Winery has come to compete as an equal with the major national and international brands. It has won not less than 19 medals, including **7 gold medals and 12 silver medals** at the "**International Wine Contest Bucharest (IWCB) – 2017**", that took place in the capital city between the 25th and 28th of May. A special merit goes to the team led by the most renowned oenologist, Nicolae Laurențiu Itu.



"These medals, as well as those that will certainly come in the future, represent our way of rewarding the ancestors of Viișoara, of bringing them a last proof of gratitude. These elders are long gone now, but I know that they had one last and precious desire: that the village of Viișoara would return to what it once was:


the Village among the Living..."





III. The Treasure

The Winery, the Vineyard and the Wine



Having an idea is not enough to achieve what one desires. One also needs a well-established strategy to make the replantation of so much grape vine and the building of a winery possible.

Gheorghe Albu consulted many well-known specialists in the field, such as Nicu Itu and others. He then contacted a rootstock nursery in France: **Morisson Couderc** - an institution with over 130 years seniority in the field. Planting material that corresponds exactly to the qualities of the wine varieties was ordered almost 4 years prior.

The varieties grown with material brought in from France are white and red.

White varieties include:

Fetească Albă, Fetească Regală, Pinot Gris, Chardonnay, Sauvignon Blanc, Muscat Ottonel, Tămâioasă Românească, Italian Riesling

whereas red wine varieties include:

Pinot Noir, Fetească Neagră, Merlot and Cabernet Sauvignon.

Rosé wines wrap the varieties palette up. It is very important to know that the rosé is not made from a mixture of white and red wine, but by immediate processing of red grapes, thus obtaining, in just 3 to 4 hours, a pale rosé colour not unlike the onion skin.

Viișoara's rosé is already highly demanded, being requested by young people and preferred by many women.

„We offer virtually every type of wine and this is a characteristic of Viișoara Winery. Dry, semi-dry and semi-sweet white wines, dry and semi-dry red wines, rosé wines... It is a novel thing, having all these varieties allows us to make the whole range of wines, covering all tastes and requirements of the consumer.”

The vineyards of Viișoara are all young and replanted. Particular attention is paid to the technology of vineyard maintenance, in the sense that the unit has specialists who permanently check the evolution in the vegetation of the vineyard.

Thus, if it is found that the vine is in danger of being affected by disease, the specialists intervene manually, in the first phase. At Viișoara, vineyard picking is only done manually, when the grapes gather enough sugar depending on variety. Added sugar or other sweeteners are not used in the winery, only the sugar naturally present in the grapes.

And there is another very interesting thing happening at Viișoara Winery: the processed grapes come exclusively from the personal crop and not from other plantations whose exploiting methods or the possibility of them being affected by pesticides are not known.

“We only process grapes from our own harvest because we know the technology and the way the vine was maintained. We pay special attention to the grapes because a good wine starts in the vineyard and in the winery the good grape is only processed. Our interest is in the grape being of the highest quality.”

And there are two more very important aspects regarding the good grapes of Viișoara. The lands and the microclimate... The vineyards are exhibition grounds, most of them being on a slope and thus having a very good sun exposure. These grapes are practically caressed by the sun's rays, thus becoming grapes of the highest quality.





IV. The Winery

The Processing and the Winemakers

Viișoara's winery construction started on May 9, 2016 and on September 2nd the first processing of that year's harvest had already started. The Winery's technology is new, modern and current. The capacity of the winery is **3,000,000** liters. On its premises there are white wine vinificators, red wine vinificators, storage tanks plus other double insulated vinificators (for tartar stability), barrels, and a tasting room. Each individual tank is connected through a valve to a central panel, which allows the setting of a certain temperature suitable for the wine variety in each fermentation barrel.

White wine technology – The grapes brought in from vineyards have a high temperature which varies depending on the amount of sunlight in that day. After passing through a destemmer, the grapes go through a large industrial cooler where their temperature drops to 10-12 degrees. This is a mandatory process because pressing them with no prior cooling could lead to undesirable fermentations and loss of individual flavors specific to each variety during the 2-3 hour pressing cycle. Therefore, grape cooling is extremely important and at Viișoara Winery it is a must.

Once cooled, the grapes go through the press with temperatures of up to 10-12 degrees. *"In the fermentation process, we count a great deal on temperature. This is why white wine vinificators have two oversized cooling or heating jackets which allow us to quickly set the temperature inside depending on the technology for each variety. This is how we speed up or slow down the wine fermentation process, while trying to use as fewer substance additions as possible."*

The tanks in the wine cellar also comply with safety and work safety norms standing freely on the platform and not being attached or fixed in concrete. That is why they have several support legs and a concave bottom. Thus, in case of an earthquake accidents are avoided due to this type of basins being specifically created to always remain standing.

The red wine vinificators belong to the latest generation. The pistons once used to periodically immerse the mass of red grapes were eliminated. Those pistons were aggressive and they would damage the grape skin, further damaging the quality of the resulting wine seeing as how the quality of wine virtually lies in the integrity of the skin. That is where the best tannin and the best substances of colour and flavour are found.

The harsh pistons are just a distant memory now. Today, wine technology is completely different as well. The grapes now come from the field at a high temperature and they are destemmed. They no longer go through the cooling process or the press, instead they are sucked in and inserted into the red wine vinificators which are provided with a heating jacket. In the fermentation process of the red wine, the temperature needs to be high, but not excessively high and must always be kept under control in order to not compromise the wine. This is why these vinificators also have a cooling jacket, in order to maintain the optimum temperature for each type of wine. *"We replaced those pistons in order to avoid aggression towards the wine and the grape. Wine is very sensitive, you have to treat it like you would a woman, you have to be gentle and it will give you gentleness in return."* An inner axis which has a device called **"Grandpa's Hand"** tied to it was attached to the red wine vinificator in order to avoid aggression.

"Grandpa's Hand" imitates what our grandparents used to do long ago, at home, when they would regularly go to the red grape vat to mix, more accurately to caress, the content. That way, through this gentle mixing, the integrity of the skin is maintained. If the skin keeps its integrity, a wine of the highest quality will be obtained because that is where the tannin and the substances of colour and flavour are.

It is not to be forgotten that red wine is considered to be an aliment, ranking first among the cancer-fighting foods. Moderate consumption of red wine can prevent colon cancer, prostate affections, and a glass of red wine per day regulates high blood pressure. Meanwhile, a Merlot from Viișoara Winery was dubbed Women's Discreet Paramour by specialists.

It is often said that "Wine is soul!" and this is very true because the more soul and passion you put into it, the better it is.

Another secret of the Viișoara wine is the **"Everything Full"** principle. When a certain amount of wine is taken out of a tank, normally an empty space remains. Then the inert gas is added which reacts with the wine, thus avoiding oxidation. We do not do that. We apply the Everything Full principle: we put the wine into bottles without that inert gas content. We always fill the different capacity tanks which makes the use of the inert gas unnecessary. The Everything Full principle is a healthy one, and thus our wine does not cause indigestion.

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COOPERS
MERRANDIER

V. The Barrels

CRAMA VIIȘOARA



"Barrel" is a technical term of winemaking and it designates a 225 liters barrel. The word comes from the French "**barrique**". There is a story that says the great Napoleon practically invented the unit of measure, the container in itself. According to the legend, the Emperor of France requested that a type of barrel be created (for war preys) that could be divided "drop by drop" into bottles of 0.75.

The barrel has a capacity of 225 liters because it is the only number that when divided by 0.75 gives an exact amount: 300 bottles. That's also how the 6-bottle boxes were made, to keep an accurate record of each barrel, because 225 liters of wine basically means 300 bottles in 50 boxes of 6 bottles each. At Vișoara, the fermentation of white and red wines is done in 7 types of barrels kept in a room with controlled atmosphere.

Each one of these 7 types differs depending on the origin of the oak from which it is made (**French, European, American, Romanian oak etc.**) as well as the preparation of the wood that it is made of. The secret of the Vișoara barrel is the way the oak wood is fried, by hot air convection as opposed to direct flame. That is why the same wine type, held into 7 different types of barrels, ends up having different qualities and satisfying different tastes.

"We have a room where the connoisseurs can come and taste from each of the barrels with the purchase being at the will of each buyer. Thus, the buyer purchases one barrel, we bottle it as they wish, in containers with seal or in bottles. We keep the barrel in our controlled air winery and whenever they request it, we will deliver it at any hour of the day or night on Romanian territory.



VI. Storage and Aging Cellar and the Bottling Line



The cellar of Viișoara has a capacity of 1 million bottles, and the atmosphere in this precinct is a controlled one. The wine is kept in box pallets that haven't yet been labeled. The wine is preserved here and particularly the red one is aged for 3, 4 or even 5 years.

Viișoara Winery has a bottling line for bottles of different sizes, ranging from 187 milliliters to 1.5 liters bottles. The bottling line is fully automated and the sterile bottling guarantees a long-term storage of the wine.



VII. The Restaurant, the Store, the Exhibition and the Mansion

At Viișoara Winery the technology perfectly blends with tourism. Here we can find a restaurant with a capacity of 100 seats located in the extension of the wine store, where each visitor can purchase whatever wine type they desire. This restaurant offers customers the opportunity of drinking a good wine while eating foods that perfectly fit the chosen assortment.

The restaurant is a tavern-style, where wood and stone dominate the interior. There is an imposing fireplace where you can warm up in the evening while tasting an excellent wine from Viișoara Winery. The entire atmosphere, the wine, the products, all create an excellent and relaxing environment.

Those that are in a hurry will have the time to enter the store which is located sideways of the Constanța - Ostrov road (The Roman Road), to admire the exhibition and to buy a bottle of good wine to enjoy once they get home. There is also a small museum here where you can find out interesting things about Viișoara, the story of its wine and of the birth of the Winery.

Those who are not in a hurry can take a long walk throughout the entire centre. They can also reach the Mansion, an imposing building located in a beautiful green area. Here you can relax by admiring the variety of animals found in the small park such as Vietnamese pigs, horses, ponies, deer, swans and many other birds such as ducks and geese. The beautifully groomed garden is the guarantee of a peaceful day spent with family in the most beautiful Winery...



PREMIUM



Cuvée Ioan

Aged in oak barrels for 18 months!

Merlot - the prince and Cabernet Sauvignon - the king of red wines, complement each other by blending, resulting in a complex, full, velvety wine with berry flavours combined with coffee, chocolate and tobacco notes. The delicate touch of the wood from the barrel gives it a long, sweet-seasoned final taste.

Wine Pairing:

Suitable for matured noble cheeses, red meat or wild game meat.

Serving temperature:
16-18°C

Alcohol min. 14% vol.
DRY Wine - 750 ml



PREMIUM

David Chardonnay Barrique

**FERMENTED AND AGED FOR 8
MONTHS IN OAK BARRELS.**

An elegant wine with a special personality, in which we find the typical character of Chardonnay dressed in intense creamy notes of vanilla given by the barrique. Its taste stands out due to the honey and hazelnut flavours, and its full and harmonious body.

Wine Pairing:

Consumed with white meat, seafood and grilled vegetables.

Serving temperature:
8-10°C

Alcohol min. 13,5% vol.
DRY Wine - 750 ml



PREMIUM



Luna
Coupage
Tămâioasă Românească
Chardonnay
Traminer

The sun caresses the vineyard in the Dobrudja area like it does none other.

The sweetness from the late harvested grapes can be enjoyed in this wonderful wine.

Wine Pairing:

It is recommended to be associated with desserts and blue cheese.

Serving temperature:
6-8°C

Alcohol min. 12% vol.
SWEET Wine - 375 ml

CONU' ALBU



Merlot

The Prince of the Red Wines, this ruby jewel was polished by Conu' to be presented in all its splendor. Full-bodied, velvety, with ripe raspberry flavours, with subtle notes of tobacco, this wine is a good friend of the gentlemen, but also a discreet "lover" for the ladies.

Wine Pairing:

Its flavours and seductive power make you crave it, but not alone - along noble cheeses, red meat or wild game meat. Conu' honors it with veal in sour cherry sauce and potatoes filled with matured cheeses.

Serving temperature:
18-20°C

Alcohol min. 13,5% vol.
DRY Wine - 750 ml



Cabernet Sauvignon

Also named the King of the Red Wines, Conu' Albu's (Sir Albu) Cabernet Sauvignon is that heavy and full-bodied wine that succeeds in flooding your senses with aromas of berries, counterbalancing them with the astringency specific to the area between the Black Sea and the Danube.

Wine Pairing:

Comforted by the delicate touch of wood, it is suitable for red meat, heavy meals served in the cold and stormy evenings by the seaside. Conu' likes it with wild boar steak in aromatic herbs sauce, parsnip purée and blue cheese.

Serving temperature:
18-20°C

Alcohol min. 13% vol.
DRY Wine - 750 ml



Feteasca Neagra

The Princess of Red Wines has a discreet but very specific character, evoking the smell of dried plum and blackcurrant and light cinnamon notes. Made under Conu' Albu's magic wand, it impresses with its distinction and complexity. It has an ample, velvety, full-bodied taste with soft, fine, well-integrated tannins.

Wine Pairing:

Conu' Albu prefers to consume it in the company of wild game steak, sheep pastrami or pork stew with spicy sauce.

Serving temperature:
18-20°C

Alcohol min. 13% vol.
DRY Wine - 750 ml



Cabernet Sauvignon Roze

In between the Danube and the Black Sea, the sun and the sea breeze envelop Conu's Vineyard like nowhere else. The Rose of Conu' Albu caresses and lures you into a freshness where you will find strawberry and blackberry flavours, shrouded in the morning dew.

Wine Pairing:

Slightly ripened cheeses, fish, smoked mussels or fatty fish can create a symphony if cold served. Conu' Albu likes it ice cold on a hot summer day, alongside smoked salmon and smoked carp bruschetta.

Serving temperature:
8-10°C

Alcohol min. 13,5% vol.
DRY Wine - 750 ml



Chardonnay Barrique

Chardonnay Barrique - Conu's favourite, the variety can reach great heights through fermentation and maturation in oak barrels. It is distinguished by intense, elegant flavours of wood, vanilla, honeycomb, by delicacy, roundness and harmony. Its pale yellow colour with sparkling golden reflections pushes Conu' to have more than one glass.

Wine Pairing:

To be consumed along with white meat, seafood and grilled vegetables.

Serving temperature:
8-10°C

Alcohol min. 14% vol.
DRY Wine - 750 ml



Chardonnay

The Prince of white wines, Chardonnay, is found and reinvented in Sir Albu's vineyard, for its evolution begins in the vineyard and reaches you fresh and cool, with a juicy green apple flavour and a bit of bitter grapefruit that allows it to counteract the mineral soil of Viisoara.

Wine Pairing:

Served cold, it pairs perfectly with seafood, cheese and white meat. Conu' likes it with zander fish in lemon sauce, served alongside basmati rice.

Serving temperature:
8-10°C

Alcohol min. 14% vol.
DRY Wine - 750 ml



Sauvignon Blanc

Sir Albu's Sauvignon Blanc, lures you in with flavours of freshly mown hay and the scent of vine flowers. It covers you in that soft and discreet elegance from the song of a siren.

Wine Pairing:

Served chilled and fresh, it makes you crave fresh fish and seafood. Conu' likes it with grilled shrimp skewers with lemon and garlic sauce.

Serving temperature:
10-12°C

Alcohol min. 13% vol.
DRY Wine - 750 ml



Muscat Ottonel

For those looking for that fragrant wine with white flower scent and velvety touch, Sir Albu has a surprise, a delight for the senses and taste buds, a divine touch. A wine for a long summer evening.

Wine Pairing:

It can be served among friends, accompanied by dried fruits, sweet soufflés, but always chilled. Sir Albu' likes it next to a sweet-sour mushroom souffle with oven baked cockerel breast.

Serving temperature:
10-12°C

Alcohol min. 13% vol.
DRY Wine - 750 ml



Pinot Gris

A wine with a great personality, balanced, fruity, with an intense perfume, recommended for the connoisseurs. After settling into Conu's vineyard, this variety proved a great capacity for the accumulation and concentration of natural sugars, enriching itself with strong mineral notes.

Wine Pairing:

We hear Conu' whispering its story in the company of lean fish, crustaceans or seafood.

Serving temperature:
10-12°C

Alcohol min. 13,5% vol.
DRY Wine - 750 ml



Feteasca Alba

An indigenous variety of delicate flavour, fermented carefully by Conu', it acquired a fine aroma that gave the wine a remarkable flavor. Arriving in Dobrogea, the variety gained new valences, becoming more ample and full, with a perfectly balanced taste accompanied by green apple and almond tones.

Wine Pairing:

Thinking of climbing hills full of field flowers, Conu recommends it alongside chicken liver with mushrooms, lamb haggis or vegetable souffles and cheeses.

Serving temperature:
10-12°C

Alcohol min. 12% vol.
DRY Wine - 750 ml

Via Maria



Merlot

A selected wine, intensely coloured, delicate, fruity, with a prominent tannin structure and a great potential for aging. It has fine flavours of fresh raspberries, blueberries, pepper and cinnamon. The taste is intense and long lasting.

Wine Pairing:

It goes very well with wild game dishes, mutton skewers and spicy cheeses.

Serving temperature:
16-18°C

Alcohol min. 14,5% vol.
DRY Wine - 750 ml



Cabernet Sauvignon

Robust, full, corpulent, extractive, well balanced and astringent variety, characterized by an acidity that strengthens the feeling of robustness. A structured wine with great aging potential.

Wine Pairing:

Perfectly paired with pork steaks and wild game meat.

Serving temperature:
18-20°C

Alcohol min. 13% vol.
DRY Wine - 750 ml



Cabernet Sauvignon Roze

A summer-friendly wine with strawberry and spicy flavours, and a fruity, delicate taste.

Wine Pairing:

Particularly fresh, it is the ideal companion for smoked salmon, excellent with pastries and light fish dishes.

Serving temperature:
8-10°C

Alcohol min. 14% vol.
DRY Wine - 750 ml



Chardonnay

Fresh, cool wine with a light greenish hue, flavours of baked apple and grapefruit and a mineral tint.

Wine Pairing:

Well-balanced, juicy, slightly bitter, should be served very chilled with fish or poultry.

Serving temperature:
8-10°C

Alcohol min. 14% vol.
DRY Wine - 750 ml



Feteasca Regala

Autochthonous variety, dry and light, with a vigorous acidity, well-balanced and harmonious.

Wine Pairing:

It's simple, but its vivacity and freshness goes well with fatty fish, soft cheeses and dried salami.

Serving temperature:
10-12°C

Alcohol min. 12,5% vol.
DRY Wine - 750 ml



Sauvignon Blanc

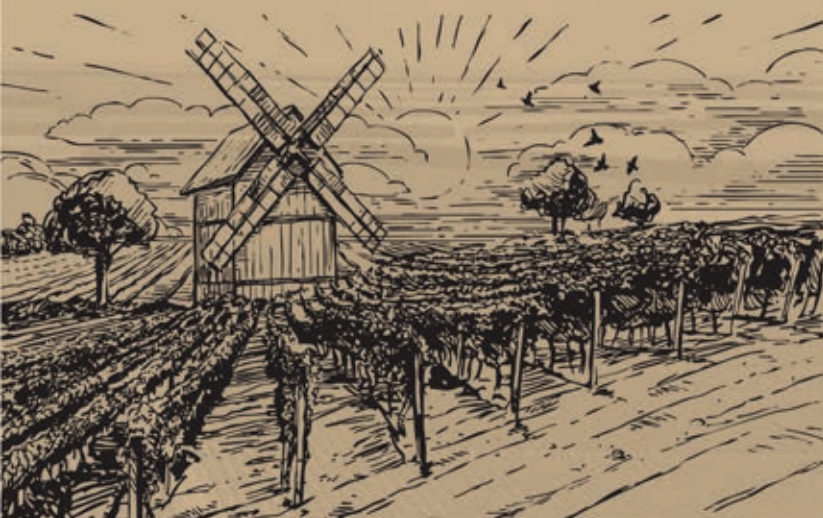
Its discreet, delicate, suave aroma is that of the vine flowers. It is balanced, ample, long, fresh and resting.

Wine Pairing:

Fish, seafood, leafy greens and fresh vegetables.

Serving temperature:
10-12°C

Alcohol min. 13% vol.
DRY Wine - 750 ml



Nostalgia



Feteasca Neagra

The wine comes with a discreet, but very specific olfactory character that evokes the smell of dried plums, blackcurrants and light cinnamon notes. It impresses with distinction and complexity. It has an ample, velvety, well-bodied taste with soft, fine, well-integrated tannins.

Wine Pairing:

It is recommended in the company of wild game steak, aromatic cheeses or any kind of grill.

Serving temperature:
18-20°C

Alcohol min. 14,5% vol.
MEDIUM - DRY - 750 ml



Merlot Roze

Summer-friendly wine with grapefruit and red orange flavours. Its rosy and bright colour urges you to have more than one glass.

Wine Pairing:

Taste it along lean veal, fish and seafood.

Serving temperature:
8-10°C

Alcohol min. 13,5% vol.
MEDIUM - DRY - 750 ml



Tămâioasă Românească

While discreetly keeping its typical fragrance, it gradually reveals itself to the patient ones, recreating in their minds the picture of a perfect cocktail. In time, the tint of musk and vanilla takes on olfactory shades that clearly evoke the smell of honey comb.

Wine Pairing:

To be served in the company of desserts, but also with slightly spicy dishes.

Serving temperature:
10-12°C

Alcohol min. 14% vol.
MEDIUM-DRY - 750 ml



Muscat Ottonel

Particularly fragrant wine with a specific floral flavour of white petals with light notes of spices. Muscat can vary from dry and fresh to sweet and syrupy.

Wine Pairing:

This variety can be served alongside puddings and chocolate desserts.

Serving temperature:
10-12°C

Alcohol min. 12,5% vol.
MEDIUM-DRY - 750 ml



Sauvignon Blanc

Its discreet, delicate aroma is that of the vine flowers. It is balanced, ample, long, and fresh.

Wine Pairing:

It goes very well with fish, seafood, leafy greens and fresh vegetables.

Serving temperature:
10-12°C

Alcohol min. 12,5% vol.
MEDIUM-DRY - 750 ml



Chardonnay

Pale yellow wine, with greenish glimmer, elegant, complex, with flavours of apple, peaches and apricots, combined with a fresh and balanced taste which is rounded by sweetness.

Wine Pairing:

It is recommended to be consumed with salads, fish, white meat and seafood.

Serving temperature:
10-12°C

Alcohol min. 13% vol.
MEDIUM-DRY - 750 ml



Merlot

An intensely colorful and delicate wine, with blackberry, blueberry and fine chocolate notes. The taste is sweet, ample and round.

Wine Pairing:

It is recommended to be paired with chocolate desserts.

Serving temperature:
16-18°C

Alcohol min. 13% vol.
SEMI-SWEET Wine - 750 ml

Merlot Roze

A feminine wine, fresh, youthful and summer-friendly, with grapefruit and red orange flavours. The fresh taste is ample and velvety, with a sweetness that gives it elegance and enhances its aromas.

Wine Pairing:

To be consumed with light desserts.

Serving temperature:
8-10°C

Alcohol min. 13% vol.
SEMI-SWEET Wine - 750 ml



Chardonnay

Typical wine with fine citrus, peach and vanilla scents.

The taste is ample and is evocative of honeycomb, in harmony with the olfactory richness, complemented by fine notes of herbs and spices.



Wine Pairing:

To be savored in the company of loved ones, along with delicious desserts.

Serving temperature:
8-10°C

Alcohol min. 13% vol.
SEMI-SWEET Wine - 750 ml



CRAMA VIȘOARA

Miniature Wines

Conu' Albu
Sauvignon Blanc



Conu' Albu
Cabernet Sauvignon



Conu' Albu
Cabernet Sauvignon
Roze



Via Maria
Fetească Regală



Via Maria
Merlot



Via Maria
Cabernet Sauvignon
Roze



Nostalgia
Muscat Ottonel



Nostalgia
Tamâioasă Românească



Nostalgia
Fetească Regală



Nostalgia
Merlot
Roze



Liliana
Merlot
Roze



187 ml

"Bag in Box"

White wine: dry, medium-dry and semi-sweet

Roze wine: dry, medium-dry and semi-sweet

Red wine: dry, medium-dry and semi-sweet

Wine from carefully selected grapes and bottled under optimal conditions, in order to allow the long-term taste and olfactory qualities to be preserved, even after opening.

Bag in Box Wine: **3L, 5L, 10L.**







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Google Map

