

AURORE Feteasca Regală 2023

PGI Valul lui Traian

Grape variety: Feteasca Regală - 100%

Type: white dry wine

Vineyards: 3,0 ha

Yield: 6 t/ha

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

Harvest: early September

Fermentation temperature: 15°C - 17°C

Vinification: clarification and fermentation in stainless steel tank at controlled temperature of $15^{\circ}C - 17^{\circ}C$

Alcohol content: 12,0 %

Sugar: 4,3 g/dm³ Acidity: 5,6 g/dm³

Volum: 0,75 l

Tasting notes: a truly royal wine. Beautiful pale yellow color with green reflections, rich and explosive jasmine aroma, fine floral and citrus notes. Well-structured on palate, complex and fruitful.

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.





Frankfurt International Trophy, 2019 Grand Gold

