Year 2021 Brand Castel Bolovanu Type Medium dry Variety Tamaioasa Romaneasca Color White Wine Slogan Doc - CMD Mehedinti Producer The wine is produced and bottled at Starmina Winery- Domaine Vina Producer The wine is produced and bottled at Starmina Winery- Domaine Vina Producer The wine is produced and bottled at Starmina Winery- Domaine Vina Producer The wine is produced and bottled at Starmina Winery- Domaine Vina Climate Temperate - Continental with Mediterranean influences Soil description Alluvial Clay with gravels, sands and marts Soil exposure South - South/West Rainfall 400 - 600 LT anually Grapes Tamaioasa Romaneasca 100% Inclination 10 - 30 % Harvest year 2021 Fully representative for this variety, Castel Bolovanu Tămâioasă Românească displays an aromatic complex reminiscent of pars, juicy apricots and viewet and juicy sensations reminiscent of pars, juicy apricots and viewet market dates: Short description Harvest year 12.50% Residual Sugar (g / l): 8,10 Harvest date: 01.5ep			
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BOLOVANU Consumption The ideal drinking temperature is 8-10°C recommendations	CASTEL	0	
recommendations		Consumption	
	DOLOVANO		
	A ANN		To be consumed young.
Height 240 M			
TĂMAIOASĂ Maceration Yes	ΤλΜλΙΟΛ		Yes
ROMANEASCA Pressing Light pressing after alcoholic fermentation with pneumatic press, up to 0.2 bar		Pressing	Light pressing after alcoholic fermentation with pneumatic press, up to 0.2 bar
Malolactic fermentation (MLF) No		Malolactic fermentation (MLF)	
Oenological practices after fermentation: Care, conditioning, bottling			Care, conditioning, bottling
Maturation No		Maturation	No
Number of bottles: 10000			
Export Price (eur):			
Volatile acidity g / I: 0,55			0.55
Winery of Origin Domaine Vinarte SRL		Total acidity:	5,39