

PORTFOLIO

CASTEL BOLOVANU



Tamaioasa Romaneasca

Highly aromatic – linden and acacia flowers, pears, honeycomb – when it comes to the taste, it is smooth and succulent, reminiscent of juicy apricots. Its complexity is balanced by the residual sugar (medium dry), which makes it pair well with mushroom (puff pastries) or cheese or grilled vegetables.

white / semi-dry / 12.5% vol



Sauvignon Blanc

It boasts pleasant citrus and ripe apple flavors, with elderflower notes, well supported by a harmonious body and a silky texture. The combination of aroma and taste is defined by balance and elegance – traits that make it a good companion for a wide range of Mediterranean culinary couplings.

white / dry / 12.5% vol



Italian Riesling

The firm taste, characterized by citrus, white flower and pollen aromas, makes it easy to pair with various light meals – salads or fish or chicken dishes (even marinated or smoked). Also, it has a real vocation as a “conversation wine” when drunk by itself.

white / dry / 12.5% vol



Cabernet Sauvignon

Inigorating due to the freshness of the black fruit aroma, with a solid body, it is easy to pair with a great variety of dishes – from starters to the main course. “Gastronomic geniality” is an accurate description of this rosé coming from a region that is very generous with black grapes.

rosé / dry / 12.5% vol



Fetasca Neagra

Fruity (black cherries and ripe blueberries), slightly spicy and reminiscent of dark chocolate on the finish, the wine reflects the particularities of this age-old Romanian variety and of Oltenia’s climate and land. It has a firm, well-articulated structure, with well-rounded tannins, adding a bit more flavour to your daily meal.

red / dry / 13.0% vol



Novac

Discover Oltenia’s authenticity in this red wine obtained from an indigenous variety: ripe blueberries and cherries entwined into a palatable and refreshing combination, with a touch of chocolate unfolding on the finish, adding to its complexity. It is ideally paired with regional food, but it is worth exploring beyond it.

red / dry / 13.0% vol



Cabernet Sauvignon

Blueberries over a layer of vegetal aromas (burdock) and a full and pleasant taste are what defines this distinctive Cabernet. It is worth the effort to let it breath in a large glass so that it can fully reveal its aromas and texture built on fine tannins. It is sensational next to beef steaks, oven-cooked pork ribs, duck legs or breast.

red / dry / 13.0% vol

