



Year	2021
Brand	Castel Bolovanu
Type	Medium dry
Variety	Tamaioasa Romaneasca
Color	White Wine
Slogan	
Designation of origin	DOC - CMD Mehedinti
Producer	The wine is produced and bottled at Starmina Winery- Domaine Vinarte
Climate	Temperate - Continental with Mediterranean influences
Soil description	Alluvial clay with gravels, sands and marls
Soil exposure	South - South/West
Rainfall	400 - 600 LT anually
Grapes	Tamaioasa Romaneasca 100%
Inclination	10 - 30 %
Harvest year	2021
Short description Harvest year	Fully representative for this variety, Castel Bolovanu Tămăioasă Românească displays an aromatic complex reminiscent of linden and acacia flowers. And the aromas are complemented by the taste of velvety and juicy sensations reminiscent of pears, juicy apricots and very discreet honeycomb notes. A hit for seekers of stronger but well-mastered tastes and smells!
Harvest date:	01.Sep
Fermentation	in stainless steel container
Destemming	Yes
Grape maturity:	228 gr/lit
Yeast	Selected
Separation	Gravitational
Alcohol% Vol:	12,50%
Residual Sugar (g / l):	8,10
Tasting notes	A wine in which the aromas are intensely floral with notes of acacia, white flowers, dried roses, and even with discreet notes of wild mint and basil with a long and complex aftertaste.
Consumption recommendations	The ideal drinking temperature is 8-10°C
Aging potential	To be consumed young.
Height	240 M
Maceration	Yes
Pressing	Light pressing after alcoholic fermentation with pneumatic press, up to 0.2 bar
Malolactic fermentation (MLF)	No
Oenological practices after fermentation:	Care, conditioning, bottling
Maturation	No
Number of bottles:	10000
Export Price (eur):	
Volatile acidity g / l:	0,55
Total acidity:	5,39
Winery of Origin	Domaine Vinarte SRL