



Year	2020
Brand	Castel Bolovanu
Type	Dry
Variety	Feteasca Neagra
Color	Red wine
Slogan	STRONG. FULL-BODIED. KNIGHTLY.
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 annually
Grapes	Fetesca Neagra 100%
Inclination	10 - 30 %
Harvest year	2020
Short description Harvest year	A normal year at the beginning of the vegetation period, heavy rains in June-July and a dry summer. The dry summer and the long autumn allowed the grapes to ripen very well.
Harvest date:	September 2020
Fermentation	In stainless steel container
Destemming	Yes
Grape maturity:	220 gr/lit
Yeast	Selected
Separation	gravitational
Alcohol% Vol:	13.00%
Residual Sugar (g / l):	1.58
Tasting notes	With an authentic Romanian spirit - intense, fruity, slightly spicy - this Castel Bolovanu Fetească Neagră harmoniously reflects the climate and lands of Oltenia, offering the satisfaction of ripe fruits (black cherries and blueberries), packed in a generously structured taste package, with discreet dark chocolate inflections . A delight at hand every day, but also a reason to be proud in front of friends!
Consumption recommendation	The ideal drinking temperature is 16-18°C
Aging potential	The wine can be aged in the bottle for 5 years
Height	240 M
Maceration	Yes
Pressing	Light pressing after alcoholic fermentation with pneumatic press, up to 0.2 bar
Malolactic fermentation (MLF)	Yes
Oenological practices after fermentation:	Care, conditioning, bottling
Maturation	6 months in oak barrels
Volatile acidity g / l:	0.74
Total acidity:	5.21
Winery of Origin	Domaine Vinarte SRL