



DORVENA



ROSÉ, IG DEALURILE ZARANDULUI

Grapes:	Merlot / Burgund Mare
Production area:	Pâncota, province of Arad
Altitude:	190/240 m.a.s.l.
Position:	Hillside formed in the Quaternary period, allow good ventilation that promotes health of the grapes
Soil:	Argillaceous mixed with volcanic stones, rich in minerals and trace elements
Climate:	Average temperature excursion 15° with peaks of 20° during ripening
Training system:	Guyot + Spurred cordon
Planting density:	4,600 plants per ha
Yield per ha:	8 tons
Harvest:	Second ten days in September, mechanical
Storage time:	2/3 years
Bottles per box:	6
Bottle size:	750 ML



Delicate pink with bright edges



Exotic fruits, cherimoya, tropical oranges and mangoes. Distinctive and typical overtones of pomegranate and pink grapefruit



A delightfully fruity palate that reveals freshness, sapidity and minerality

Always at ease as the centre of attention and able to overcome any difficulty, this wine stands proud on all occasions. From aperitif to main course and side dishes, this wine is a truly reliable companion!

Vinification: The must obtained from Merlot and Burgund grapes is left on the skins for a short period before being separated and fermented in stainless steel vats at a controlled temperature. The wine rests in the bottle for six months.



Merlot grapes, originally from the Bordeaux region of France, owe their name to the predilection the blackbird ("merlot" in French) has for this fruit. This rosé is a blend of Merlot with Burgund Mare, a red grape variety native to the shores of the Caspian sea, which has been cultivated for over a century in Romania, especially in our area, the DOC region of Minis.

Incredibly versatile, this wine is the ideal choice whenever a white might seem inadequate and a red too overbearing. Excellent with cereal and legume based dishes!

Vini Dorvena: Pinot Noir, Fetească Neagra, Fetească Regală, Pinot Gris, Rosé

