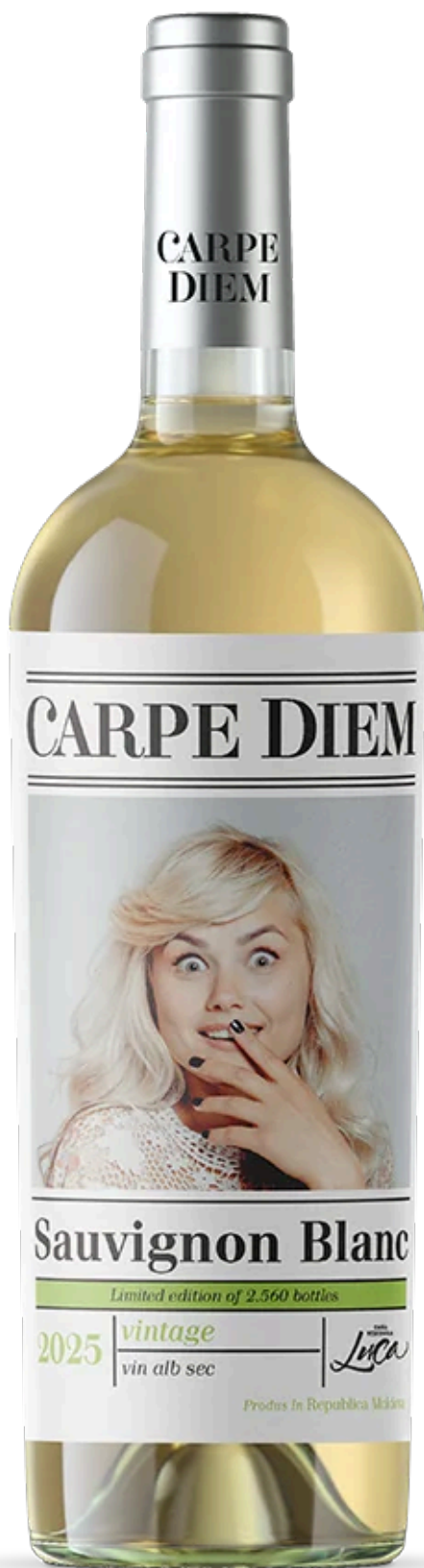




Producer: Casa Vinicola Luca (SRL Vinifoteca & Co),
str. Buna Vestire 17, Cricova, MD-2084, Republic of Moldova

SAUVIGNON BLANC 2025 - white dry wine

GRAPES:

Sauvignon Blanc - 100%



VINIFICATION:



Sauvignon Blanc 2025 is produced from carefully selected grapes harvested during the cool hours of the day to preserve freshness and aromatic purity. The grapes are gently pressed, and the must is clarified before fermentation. Fermentation takes place in stainless steel tanks at controlled temperatures between 14-16°C, allowing the wine to retain its vibrant varietal character. Following fermentation, the wine is aged on fine lees for several months, enhancing texture, complexity and mouthfeel while preserving its freshness. The result is an elegant and expressive Sauvignon Blanc that showcases both intensity and balance.

TASTING NOTES:



Sauvignon Blanc 2025 displays a pale straw-yellow colour with green reflections. The nose is fresh and vibrant, offering aromas of passion fruit, grapefruit, lime and gooseberry, complemented by subtle notes of elderflower and freshly cut grass. On the palate, the wine is crisp and refreshing, with lively acidity supporting flavours of citrus fruits, tropical fruits and delicate herbal nuances. The finish is long, clean and mineral, leaving a lasting impression of freshness and elegance. Best served chilled at 8-10°C.

DATA:



- Alcohol content: 12,13 % Vol
- Residual sugar: 1,3 g/l
- Total acidity: 5,9 g/l
- Total sulphur dioxide: 145 mg/l
- Contains sulphites
- Limited edition: 2,560 bottles

Logistic data:



- Bottle content: 750 ml
- Closure: Nomacorc Select Green 300
- Gross weight bottle: 1,2 kg
- Box: 6 bottles, gross weight 7,5 kg
- EUR pallet: 600 bottles (100 boxes)
- Container pallet 1200 x 1000 mm: 690 bottles (115 boxes)
- HS code (6-digit): 2204 21 (still wine, indicative)
- Origin: Product of Moldova