CASA VINICOLA Luca





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

VIORICA 2025 - white dry wine

GRAPES:

Viorica - 100%

VINIFICATION:

Viorica 2025 is produced from carefully selected grapes harvested at optimum maturity to preserve the variety's distinctive aromatic profile. The grapes are gently pressed, and the must is clarified before fermentation. Fermentation takes place in stainless steel tanks under strict temperature control (14–16°C) to retain the wine's intense floral and fruity character. After fermentation, the wine remains on fine lees for several months, gaining additional complexity and texture while preserving its freshness and elegance. The result is a vibrant and expressive wine that showcases the unique personality of Moldova's signature aromatic variety.

TASTING NOTES:

An intensely aromatic wine, Viorica 2025 captivates with elegant notes of acacia blossom, jasmine and orange flowers, intertwined with aromas of ripe peach, apricot and citrus zest. The palate is fresh and harmonious, balancing floral complexity with vibrant fruit character and refreshing acidity. Delicate, expressive and unmistakably distinctive, this wine offers a long and elegant finish that reflects the unique identity of Moldova's most emblematic aromatic variety. Best served at 8–10°C.

AWARDS:

- Berliner Wine Trophy 2026 Gold

DATA:

Alcohol content:	13,17 % Vol
Residual sugar:	2,3 g/l
Total acidity:	5,8 g/l
Total sulphur dioxide:	116 mg/l
Contains sulphites	
Limited edition:	4,200 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