



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

BRUT 2025 - sparkling wine

GRAPES:

Fetească Regală - 35%
Sauvignon Blanc - 35%
Viorica - 30%

VINIFICATION:

Carpe Diem Brut is a sparkling wine crafted from a harmonious blend of Fetească Regală, Sauvignon Blanc and Viorica. Each variety is vinified separately to preserve its unique aromatic profile and freshness. Following the creation of the final blend, the second fermentation takes place in pressurized stainless steel tanks using the Charmat method. This technique preserves the vibrant fruit character and delicate floral aromas of the grapes, resulting in a lively and refreshing sparkling wine with fine, elegant bubbles.

TASTING NOTES:

Pale straw-yellow in colour with brilliant reflections and a fine, persistent mousse. The nose is fresh and expressive, revealing aromas of citrus fruits, green apple and white peach, complemented by delicate floral notes of acacia blossom and jasmine. On the palate, the wine is vibrant and refreshing, combining crisp acidity with flavours of ripe pear, citrus zest and tropical fruits. The floral elegance of Viorica, the freshness of Sauvignon Blanc and the balance of Fetească Regală create a harmonious and approachable sparkling wine. The finish is clean, lively and pleasantly refreshing.
Serve chilled at 4–6°C. Perfect as an aperitif and an excellent companion to seafood, light appetizers, salads, fresh cheeses and festive occasions.

DATA:

- Alcohol content: 13,1 % Vol
- Residual sugar: 11,0 g/l
- Total acidity: 6,1 g/l
- Contains sulphites
- Limited edition: 9,250 bottles

Logistic data:

- Bottle content: 750 ml
- Closure: Sparkling wine stopper
- Gross weight bottle: 1,49 kg
- Box: 6 bottles, gross weight 9,25 kg
- HS code (6-digit): 2204 10 (sparkling, indicative)
- Origin: Product of Moldova