

BRUT NATUR 2023 - sparkling wine, Traditional Method



GRAPES:

Fetească Regală - 100%

VINIFICATION:

Brut Natur is produced exclusively from carefully selected Fetească Regală grapes using the traditional method of sparkling wine production. Following the first fermentation, the wine undergoes a second fermentation in the bottle, where it develops its fine and persistent mousse. The bottles are aged on lees for 18–24 months, allowing the wine to gain complexity, elegance and depth. After the meticulous processes of riddling and disgorgement, the result is a refined sparkling wine that combines freshness, precision and the authentic character of Moldova's noble grape varieties.

TASTING NOTES:

Brilliant straw-yellow colour with a fine and persistent stream of bubbles. The bouquet is elegant and complex, revealing aromas of green apple, citrus zest, white flowers and freshly baked brioche, complemented by delicate mineral notes. The palate is precise and beautifully balanced, combining vibrant acidity with flavours of green apple, lemon, white peach and subtle pastry nuances developed during extended lees ageing. Crisp, refined and exceptionally fresh, the wine concludes with a long, mineral and elegant finish.

Serve chilled at 4–7°C. Perfect as an aperitif and an excellent companion to oysters, seafood, sushi and fine cuisine.

AWARDS:

- Mundus Vini 2026 Gold

DATA:

- Alcohol content: 12,5 % Vol
- Residual sugar: 1,0 g/l
- Total acidity: 6,2 g/l
- Contains sulphites
- Limited edition: 7,000 bottles

Logistic data:

- Bottle content: 750 ml
- Closure: Sparkling wine stopper
- Gross weight bottle: 1,55 kg
- Box: 6 bottles, gross weight 9,70 kg
- HS code (6-digit): 2204 10 (sparkling, indicative)
- Origin: Product of Moldova

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