

JIROV CHARDONNAY 2011

D.O.C. Mehedinţi Corcova

Grapes: Chardonnay 100%

Alcohol: 13.5%

Origin of grapes: Jirovel Farm, Jirov Village,

Corcova Commune, Mehedinţi County

Terrain: Brown luvic soil

Exposure: South

Altitude: 250-300 m

Density of plantation: 5.555 plants/hectare

Harvesting period: Beginning of September 2011

Fermentation: Direct pressing

- 40 % fermentation in French oak barrels, maturation with yeast.

- 60 % fermentation in inox tanks at a controlled

temperature, maturation with yeast

Maturation: In oak barrels and inox tanks

Serving temperature: 12-13 degrees Celsius

Colour: Straw-coloured with silver reflections

Tasting Notes: This wine is characterised by fresh flavours,

specific to this variety after aging in barrels. Reveals notes of butter,

vanilla and toast, harmoniously combined with ripe fruit flavours.

The taste is round, full and smooth, balanced by good acidity

and aromas that complement the taste

Recommended dishes: Entrées, seafood and fish.

