



LIVIA FETEASCA REGALA, DOC-CMD COTESTI 2014

SC Mera Com International S.R.L.,Crama Girboiu,Vrancea,Romania

LCBO #477406 | 13.5% alc./vol. | \$13.95 | Release: 29-Apr-2017

*Crisp and clean, much like Loire Valley Sauvignon Blanc in style. Lemongrass and lemon zest. Lots of mouth-watering acidity for seafood. Medium-bodied. The grapes are hand-picked in the early morning to preserve freshness and are grown without the use of chemicals in the region of Cotesi, a DOC appellation. Finishes with lime floral and green, tart pear. Feteasca Regala food pairings: pan-fried trout, scallops, potato and cheese casserole, crab cakes. **Best Value (Natalie MacLean, 2017)***

Feteasca Regala is found primarily in Romania, where it is used to produce dry and sparkling wines as well as serve as a base wine for brandy distillation. The wines are floral, dry and, often, quite tropical. This example has suggestions of pear drops, apple, mineral and spice. Crafted in an easy-drinking style, this will be a nice match for grilled lake fish or chicken. (VINTAGES panel, Feb. 2016)

Terroir:

Crama Girboiu is a family winery started in 2005 which holds a vast area of approximately 200 hectares. The domains reside in Cotesti commune, which distinguishes itself through favourable weather conditions and a soil rich in minerals – unique in the south-east part of Romania.



Vinification:

Handpicked early in the morning. Skin maceration in stainless steel vessels at ~11°C for 8 hours, controlled fermentation with selected yeasts. Aged in the stainless steel vessels and after in the bottle.

Variety: Feteasca Regala 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 11°C. Perfect accompaniment to fish, chicken, pastas or cheese.

Natalie MacLean.com '17

BEST VALUE



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