Creat de
RADACINI

APARTÉ

The Dealul Craveț microzone is shaped by sun-drenched slopes, constant air circulation and a distinctive hillside landscape. These conditions encourage slow, even ripening, preserving the freshness and aromatic precision that are hallmarks of Sauvignon Blanc.

The vineyard rows trace the natural contours of the hills, forming a landscape that is unique to Dealul Craveț. Their flowing lines have inspired the label design and reflect the energy, movement and authenticity of the terroir expressed in every glass.

SAUVIGNON BLANC DRY

VINTAGE: 2025

VARIETY:
Sauvignon Blanc

APPELATION:
DOP Dealul Craveț, Budai village (Center)

VINIFICATION:
Stainless steel tanks

APPEREANCE:
Pale straw yellow with delicate green reflections

NOSE:
Expressive and vibrant, revealing fresh citrus notes, grapefruit zest, lime and white orchard fruits, complemented by subtle mineral nuances.

PALATE:
Fresh and lively, with well-integrated acidity and remarkable balance. Citrus and fruit-driven flavours are supported by an elegant texture.

FOOD PAIRING:
Ideal as an aperitif. Perfect with oysters, seafood, ceviche, grilled white fish, tuna tartare, fresh cheeses and seasonal vegetable dishes featuring asparagus or aromatic herbs.