Crest de RADACINI

APARTÉ

The Dealul Craveț microzone provides ideal conditions for the slow and harmonious ripening of Chardonnay. Sun-exposed slopes, climatic balance and the natural contours of the landscape contribute to the wine's elegance, freshness and refined character.

Viewed from above, the vineyards of Dealul Craveț resemble a natural amphitheatre. This unique landscape inspired a vision of terroir as a stage, where nature and time shape a Chardonnay defined by balance, finesse and authenticity.

CHARDONNAY DRY

VINTAGE: 2025

VARIETY:
Chardonnay

APPELATION:
DOP Dealul Craveț, Budai village (Center)

VINIFICATION:
Stainless steel tanks

APPEREANCE:
Pale straw yellow with delicate green reflections

NOSE:
Elegant and refined, offering notes of yellow apple, ripe pear, white peach and wildflowers, supported by subtle mineral accents.

PALATE:
Fresh, harmonious and well-defined. Natural acidity brings energy, while white fruit and delicate citrus notes create a balanced and sophisticated profile.

FOOD PAIRING:
Excellent as an aperitif or alongside fresh and semi-aged cheeses, grilled white fish, seafood risotto, poultry dishes and Mediterranean cuisine.