



OENOBIO

1st SUMMER SCHOOL

Hochschule Geisenheim University

15-27th
July 2019



UNIVERSITÀ
DEGLI STUDI
DI TORINO



Hochschule
Geisenheim
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BORDEAUX



VITIS
VINO
NOUVELLE
AUGURIE



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Erasmus+ Programme
of the European Union



Viticulture and wine in Romania

- organic wine tasting -

Arina Oana ANTOCE

George Adrian COJOCARU

University of Agronomic Sciences and Veterinary Medicine of Bucharest



STATISTICAL DATA: **VITICULTURE IN ROMANIA**

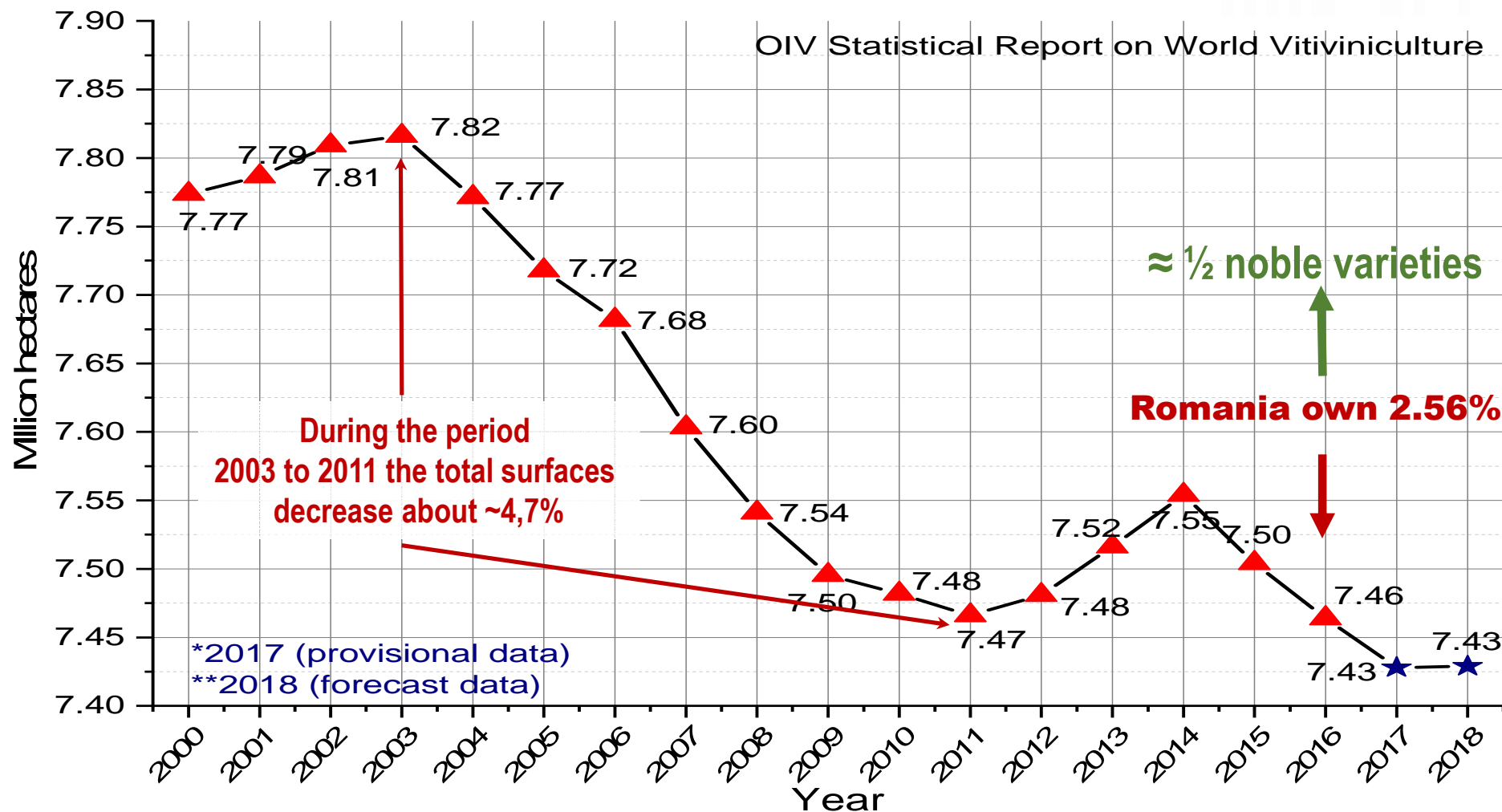


Total surface cultivated with grapevines:

- Romanian National Institute of Statistics (INS, 2016): **≈ 178.200 hectares**
- EUROSTAT (2015): **≈ 183.717 hectares**
- OIV (2016): **≈ 191.356 hectares** and the **provisional and forecast data indicate a 0% variations for 2017 and 2018.**
- Important to know about the available data: **about a half from total surfaces include the family gardens which are most often cultivated with old grapevine hybrids**
- Simplifying the statistical data reports: **officially own about 190000 hectares in 2016, but probably not more than 100000 hectares cultivated with noble varieties**
- These vineyards have stagnated during 2017 and 2018 according to the provisional and forecast data provided by OIV.



STATISTICAL DATA: VITICULTURE IN ROMANIA



Evolution of the vineyard surfaces in worldwide (2000-2018)



STATISTICAL DATA: VITICULTURE IN ROMANIA



The **official information provided by Romanian Government** – M.A.D.R. (Ministry of Agriculture and Rural Development) in the 3rd trimester of 2018 regarding the organic surfaces cultivated with grapes.

Year	2010	2011	2012	2013	2014	2015	2016	2017
Grapevine (hectars)	894.13	842.28	1,648.81	1,975.53	2,089.36	2,159.85	2,024.34	2,168.82

- European Statistical Office (EUROSTAT): **2,196 hectares** of vineyards include **organic vineyards** and also the **conversion surfaces**.
- Only 75% (1,652 hectares) are fully organic vineyards at the moment.



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STATISTICAL DATA: **VITICULTURE IN ROMANIA**



Synthesizing all available data:

Romania have:

- **less than 0.9% organic** of the total vineyard surfaces (including familial gardens);
- **about 1.7% organic** of the vineyard surfaces cultivated with noble varieties.

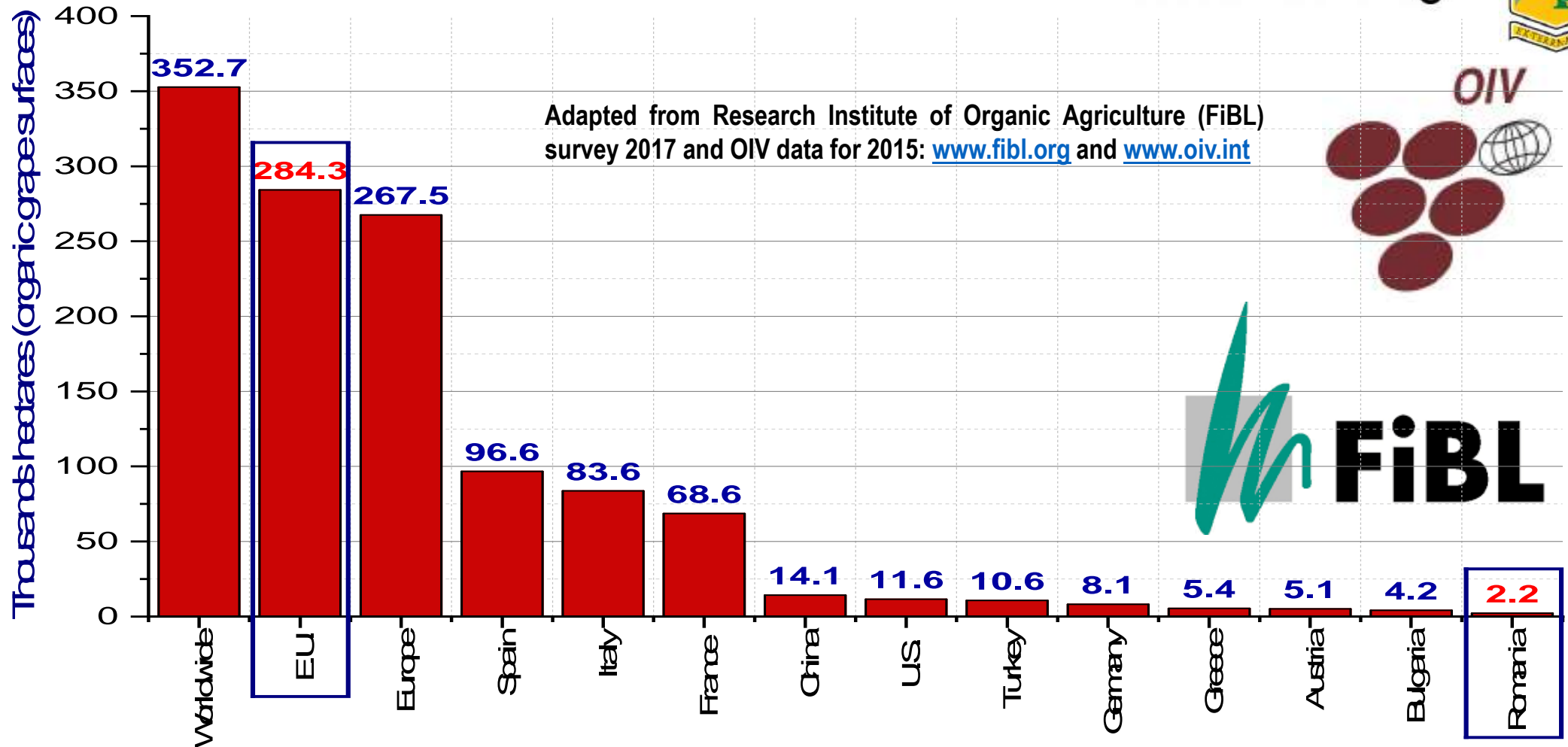
Next 2-3 years: **an excepted slight increase of these surfaces to over 1.1% or respectively 2.2%.**

Not all the reported organic grape surfaces are used for wine grapes.

But, **Romania do not excel at table grapes production** and this allowed us to make a rough estimation.

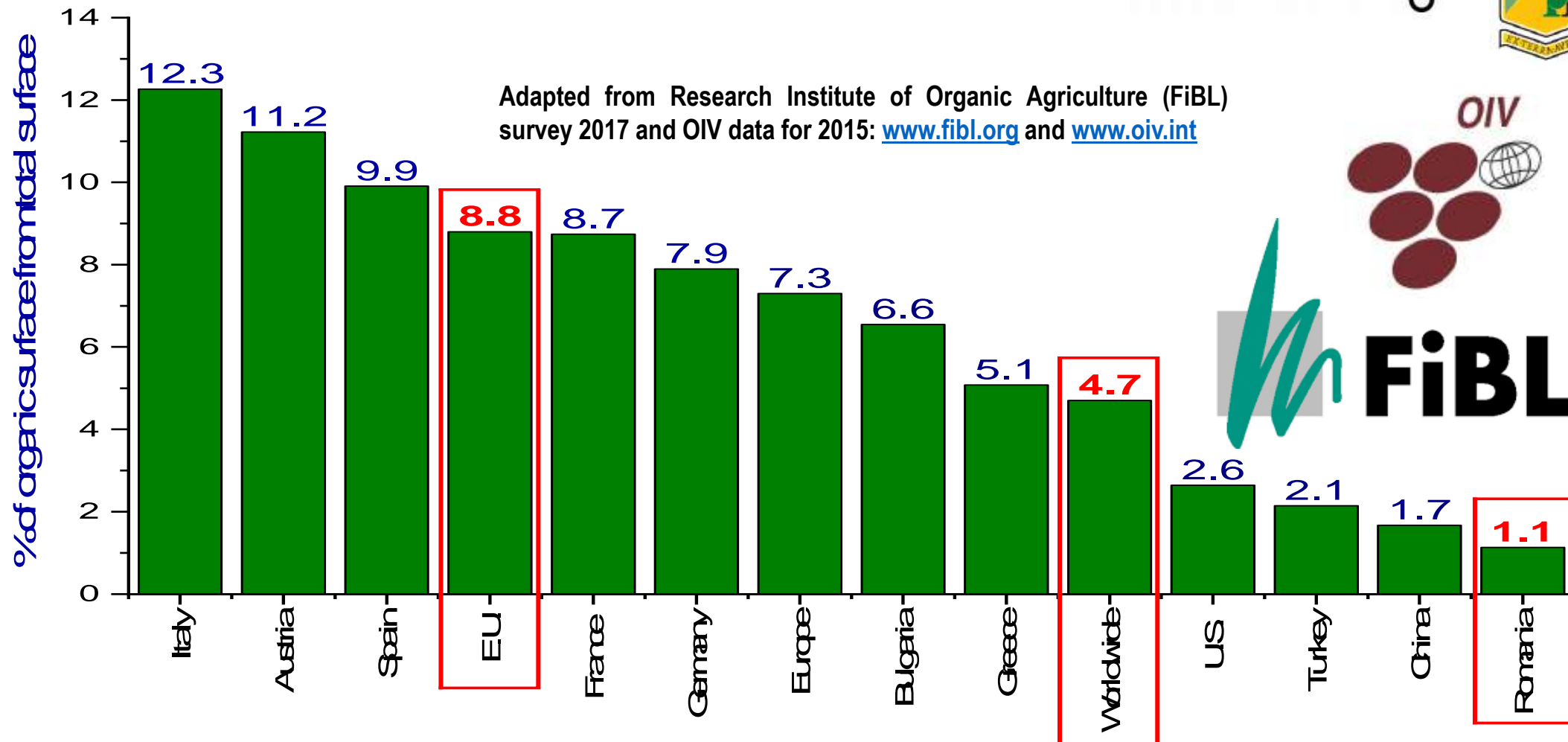


STATISTICAL DATA: VITICULTURE IN ROMANIA



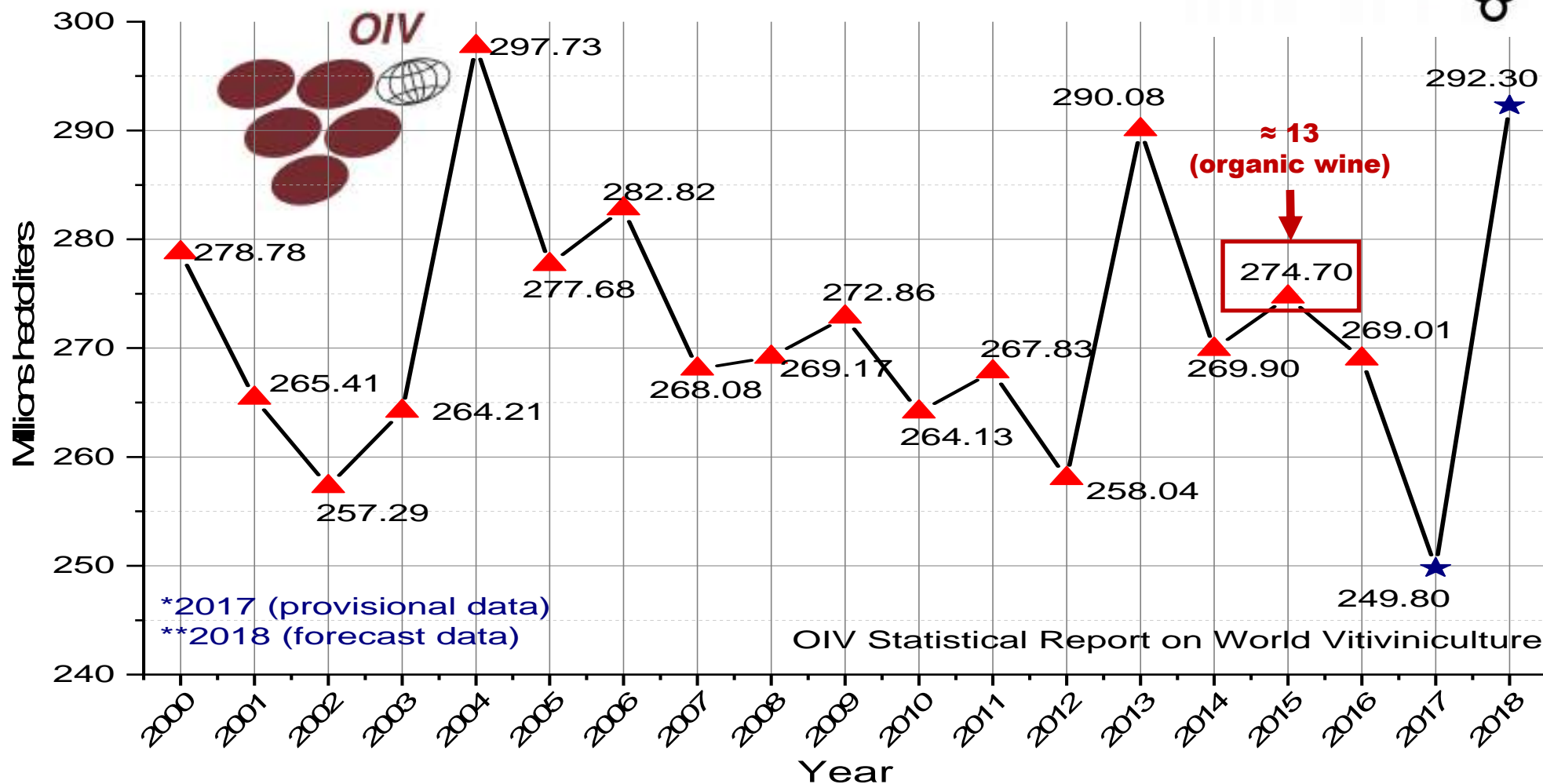
Organic vineyard surfaces expressed as thousands hectares in 2015

STATISTICAL DATA: VITICULTURE IN ROMANIA



Organic vineyards as percentage of total vineyard surfaces in 2015

STATISTICAL DATA: WINE PRODUCTION



Worldwide wine production (excluding grape juices and musts) during the period 2000-2018

STATISTICAL DATA: WINE PRODUCTION



Wine production, thousand hl

OIV Statistical Report on World Vitiviniculture

Year	Austria	Bulgaria	China	France	Germany	Hungary	Italy	Romania	S. Africa	Spain	U.S.	World
2000	2338	3305	10500	57541	9852	4299	51620	5456	6949	41692	21500	278919
2001	2531	2260	10800	53389	8891	5406	49865	5090	6471	30500	19200	265523
2002	2599	1982	11200	50353	9885	3333	42507	5461	7189	33478	20300	257380
2003	2526	2314	11600	46360	8191	3880	41807	5555	8853	41843	19500	264295
2004	2735	1949	11700	57386	10007	5272	49935	6166	9279	42988	20109	297792
2005	2264	1708	11800	52105	9153	2900	50566	2602	8406	36158	22888	277683
2006	2256	1757	11900	52127	8916	3100	52036	5014	9398	38273	19440	282817
2007	2628	1796	12500	45672	10261	3222	45981	5289	9783	36408	19870	268074
2008	2993	1617	12600	42654	9991	3460	46970	5159	10165	35913	19340	269189
2009	2352	1246	12800	46269	9228	3065	47314	6703	9986	36093	21965	269358
2010	1737	1030	13000	44381	6906	1646	48525	3287	9327	35353	20887	262656
2011	2814	1098	13426	50757	9132	2508	42772	4058	9725	33397	19140	267509
2012	2125	1337	16065	41548	9012	1765	45616	3311	10569	31123	21650	260027
2013	2392	1755	13693	42134	8409	2644	54029	5113	10982	45308	24366	291006
2014	1999	833	13496	46534	9202	2427	44229	3750	11460	39494	23098	269972
2015	2268	1367	13345	46977	8819	2780	49996	3628	11231	37703	21731	275238
2016	1953	1245	13217	45219	9013	2820	50920	3267	10531	39670	23715	269012
2017	2500	1100	11600	36400	7500	3200	42500	4300	10800	32500	23300	249800
2018	2800	1000	9300	49100	9800	3600	54800	5100	9500	44400	23900	292300
*%	18.8	-19.3	-28.2	9.8	11.1	32.4	14.2	17.7	-8.6	18.8	8.1	8.0



**The percentages represent the ratio between wine production in 2018 and the average production of last 10 years*

STATISTICAL DATA: WINE PRODUCTION



- The official data regarding the total wine produced by Romania
- The **official answer of the Romanian authorities** (MADR & ONVPV) regarding a request about organic grape and wine production **highlights the lack of any statistics on this subject** or the existent statistical data **refers to all organic production** from Romania.
- The lack of the organic grapes and wine statistical data: **estimation from the available data**
- Starting from the following hypotheses:
 - ✓ **≈ 2200 hectares of organic wine grape surface** cultivated in Romania in 2018;
 - ✓ **10 years of statistical data** point out an average of **≈ 9 tonnes of grapes / hectare under conventional** production, but in organic production about -20% gives us a good estimation of **≈ 7 tonnes grapes / hectares under organic production**;
 - ✓ **result a rough production: 7 tonnes / hectare x 2200 hectares ≈ 15400 tonnes of organic grapes**;
 - ✓ using an average wine yield production: **15400 x 10 quintal of organic grapes x 0.5 η**
 - ✓ and the result is **probably not more than ≈ 77000 hl Romanian organic wine**



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OFICIUL NAȚIONAL AL VIEI ȘI
PRODUSELOR VITIVINICOLE

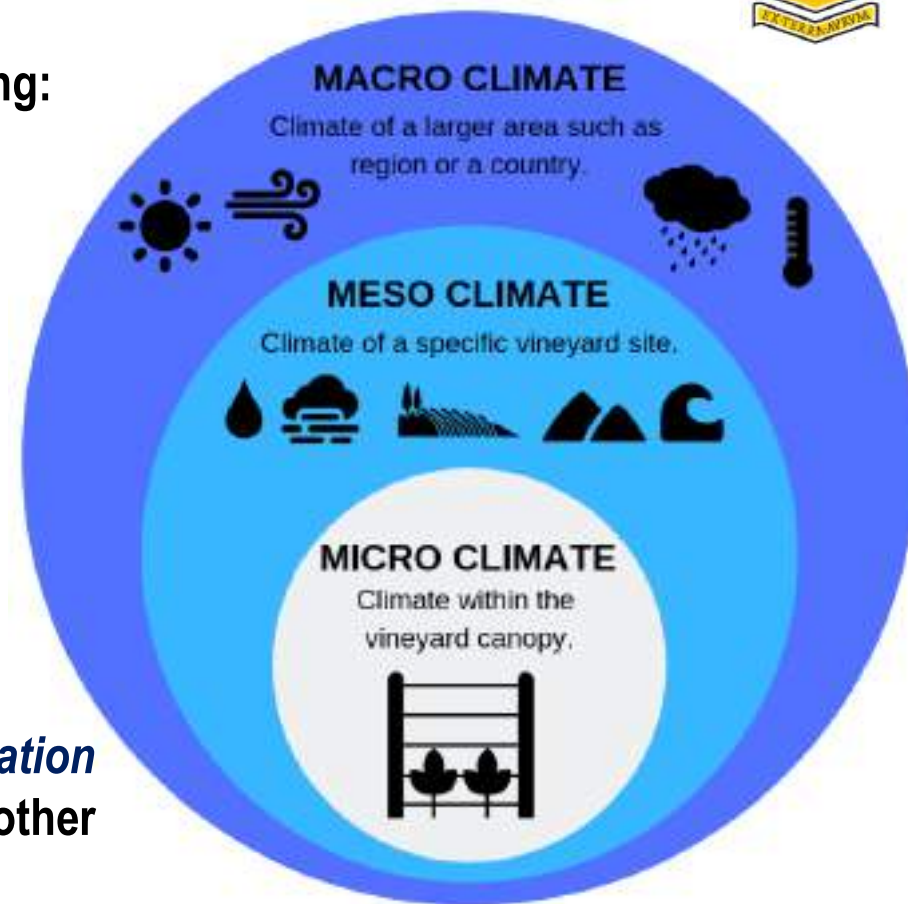


PARTICULARITIES OF ROMANIAN VITICULTURE



- Romania is characterized by a significant variability regarding:
 - **Ecopedology** (soil types, composition and properties, morphology and orography);
 - **Ecoclimate** having a great influence on grapevine phenology and physiology;

These conditions *contributes to differentially grape maturation process* even on the same grape variety from a region to another depending on the geographical position!



PARTICULARITIES OF ROMANIAN VITICULTURE



Vineyards are located in *continuous chains*, or else in *tight massives*:

- resulting *wide regions* and *separate wine centers* from the ecological point of view;
- *generally overlap on the formed historical provinces*;
- on the same time, *these vineyards possess particularities regarding*:
 - Ecological conditions;
 - Grape varieties;
 - Applied viticultural and winemaking technologies;
 - Quality and quantity of the resulted wines.

PARTICULARITIES OF ROMANIAN VITICULTURE



The Romanian Viticulture accommodate in:

- ✓ **precise delimited areas**, within which can be produced **high quality wines** with the right of **Controlled Designation of Origin** (DOC – Denumire de Origine Controlată);
- ✓ **larger areas but still common characteristics**, within which can be produced **quality wines** with the right of **Geographical Indication** (GI – Indicatie Geografica).
- ✓ **and the rest of the surfaces**, within which can be produced **varietal wines** and **table wines** without any right of protection.



Controlled Designation of
Origin logo



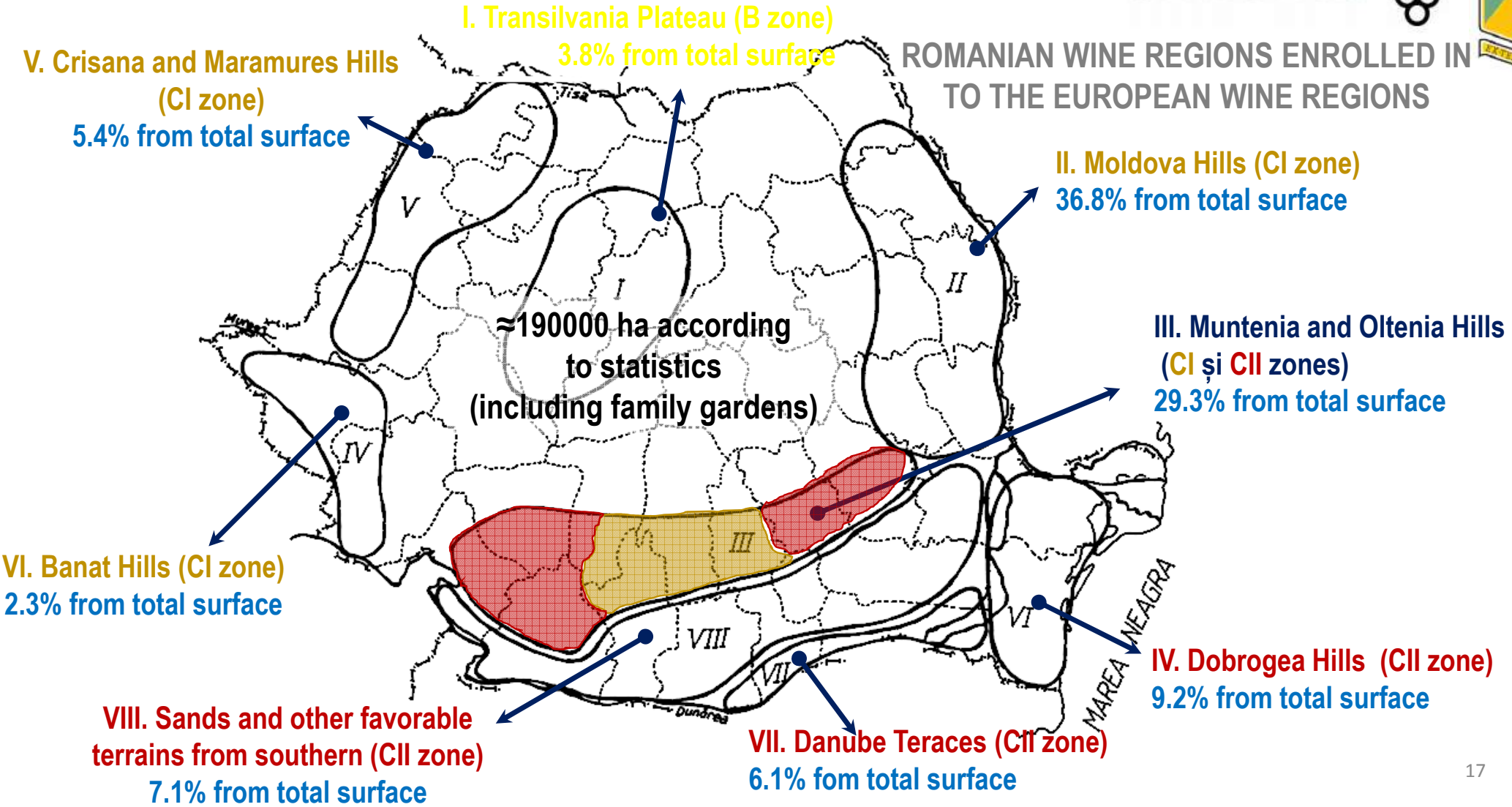
PARTICULARITIES OF ROMANIAN VITICULTURE



The enrolling of Romanian Viticulture into the European Union wine growing zones is regulated by European Commission No. 491/2009 with the following main permissions:

- **Zone B** | increase of natural alcoholic strength with maximum 2% vol.
decrease of total acidity of the resulted wine with maximum 1 g/l as tartaric acid
- **Zone CI** | increase of natural alcoholic strength with maximum 1.5% vol.
- **Zone CII** | increase of wine total acidity with maximum 2.5 g/l as tartaric acid

PARTICULARITIES OF ROMANIAN VITICULTURE



ROMÂNIA HARTA VITICOLĂ

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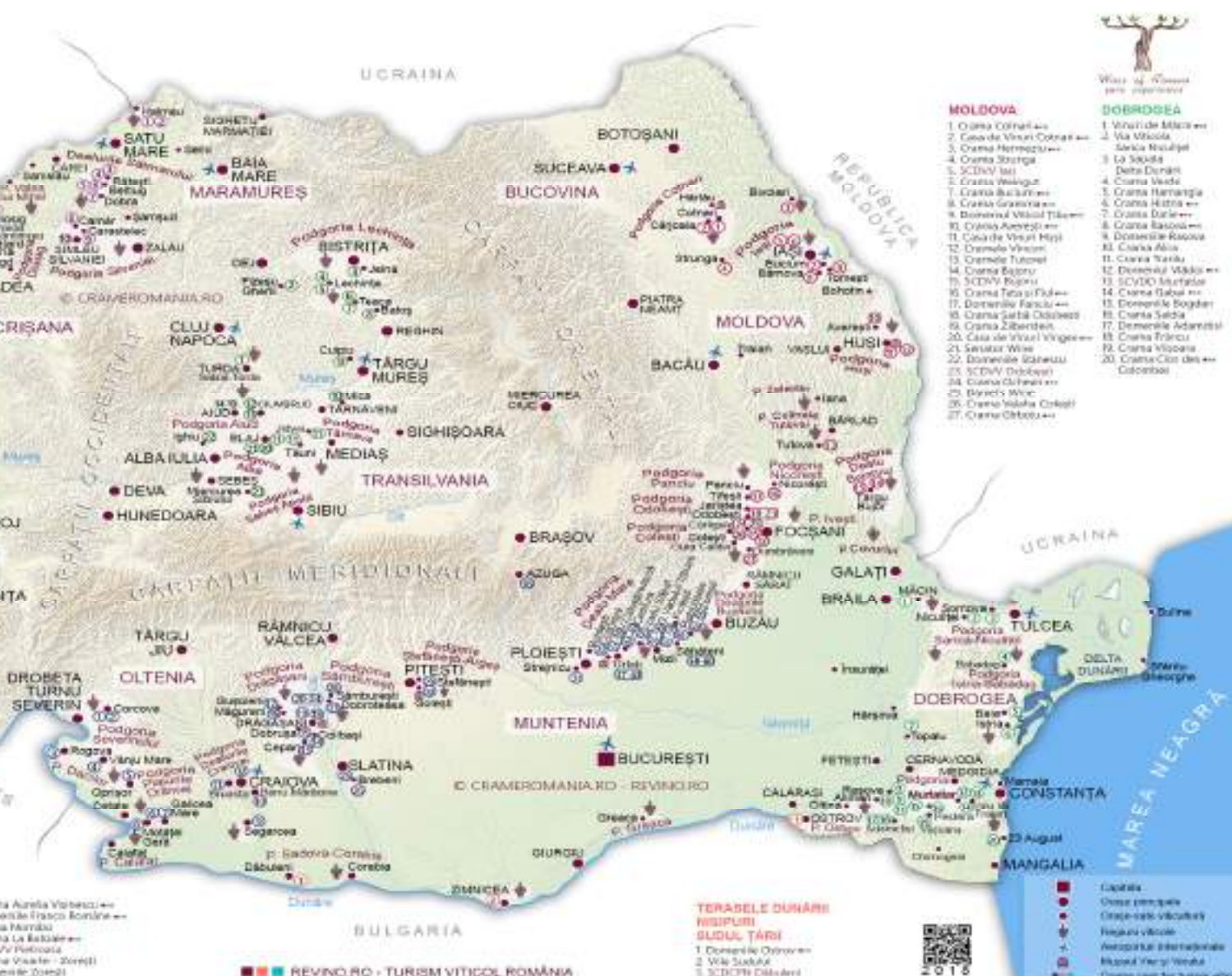
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ROMANIAN GRAPE VARIETIES

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Băbească neagră



Fetească neagră



Negru de Drăgășani



Novac



Busuioacă de Bohotin

The main native red and
rose grape varieties



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ROMANIAN GRAPE VARIETIES



Fetească regală



Fetească albă



Grasă de Cotnari



Tămâioasă românească



Șarbă

OENOBIO



The main native white
grape varieties



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CRAME
ROMANIA

ROMANIAN GRAPE VARIETIES



Frâncușă



Crâmpoșie



Plăvaie



Mustoasa de Măderat



Galbenă de
Odobești

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The main native white
grape varieties



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International varieties: Cabernet Sauvignon, Merlot, Riesling, Sauvignon blanc, Pinot gris, Pinot noir, Chardonnay, Muscat Ottonel, Aligoté, and other.



ROMANIAN GRAPE VARIETIES



Variety area under vine (hectares)

1	Fetească regală	12,972.56
2	Fetească albă	12,850.58
3	Merlot	11,407.38
4	Aligoté	6,567.80
5	Riesling	6,333.12
6	Sauvignon	4,973.38
7	Cabernet Sauvignon	4,832.71
8	Muscat Ottonel	3,987.15
9	Roşioară	2,876.13
10	Băbească neagră	2,770.97
11	Fetească neagră	2,348.91
12	Others	109,849.05
	Total	181,769.74



MINISTERUL AGRICULTURII
ŞI DEZVOLTĂRII RURALE

ROMANIAN ORGANIC WINE PRODUCERS

The main organic wine producers from Romania and cultivated grape varieties (about 50% from total organic surface)



Producer	Wine region	Organic surface	*Grape varieties symbols
Senator Wine Prodimpex	Însurăței – DOC (CII)	250 hectares	FA, FN, BN
Domeniul Bogdan S.A.	Murfatlar – DOC (CII)	154 hectares	FN, PN, CS, ME, SY, SB, MO, R
Vifrana – Crama Frâncu	Adamclisi – DOC (CII)	130 hectares	CH, SB, CS, PN, FN, SY
Domeniile Adamclisi	Adamclisi – DOC (CII)	126 hectares	CS, PN, ME
Terra Natura	Banat – DOC (CI)	80 hectares	ME, CS, FN, PN, RI, SB, PG, MO
Vitis Metamorfosis	Dealul Mare – DOC (CII)	15 hectares	CS, FN, ND, MO, TR, FR, FA
Transilvania's Wine - Lechburg	Lechința – DOC (B)	70 hectares	PG, PN, GT, F, SB, R
Research Station for Viticulture and Oenology Murfatlar	Murfatlar – DOC (CII)	45 hectares	CO, CH, FN, CS, PN
Cramele Halewood	Dealul Mare – DOC (CII) Murfatlar – DOC (CII)	20 hectares 45 hectares	PN, FN, CS, ME, CH, SY, VI, FR, TR, PG, SB, CF, R, GT, FA, I, SG, SE
Petro Vaselo – Vigna	Banat – DOC (CI)	42 hectares	CS, ME, PN, CH, R
Domeniile Franco-Române	Dealul Mare – DOC (CII)	40 hectares	CH, R, FN, ME, PN
Crama Nachbil - Weingut Brutler & Lieb	Dealurile Sătmăruului - IG (CI)	23 hectares	CH, GR, PG, MM, FR, SV, GT, R, CS, PN, BL, SY, ME, FN
Crama Delta Dunării S.R.L. – La Sapata	Sarica Niculițel – DOC (CII)	20 hectares	FR, R, SB, MO, ME, BN, B, SG.
Organic Budureasca	Dealul Mare – DOC (CII)	7 hectares	ME
Domeniile La Migdali	Dealul Mare – DOC (CII)	4 hectares	CS, SY

*FR – Fetească regală; FA – Fetească albă; CO – Columba; BN – Băbească neagră; FN – Fetească neagră; ND – Negru de Drăgășani; TR – Tămâioasă românească; MO – Muscat Ottonel; SB – Sauvignon blanc; R – Riesling; CH – Chardonnay; GT – Gewürztraminer; PG – Pinot gris; PN – Pinot noir; B – Blauer; SG – Sangiovese; SY – Syrah; M – Merlot; CS – Cabernet Sauvignon; GR – Grönspitz; SV – Sylvaner; BL – Blaufränkisch; I – Iordană; VI – Viognier; SE – Semillon; CF – Cabernet Franc.



LIST OF ORGANIC WINE TASTING

Wines from 6 Romanian producers

- 9 of 14 are organic wines for tasting
- 1 of 2 conventional wines without added SO₂



I. Transilvania Plateau (B zone)

3 x organic wines from "Transilvania's wine Lechburg"

1. *Dry White – Pinot Grigio 2017 / 2018 – Lechința DOC**
2. Dry White – Fetească regală 2018 – Lechința DOC
3. Dry Wine – Gewurztraminer 2018 – Lechința DOC

II. Moldova Hills (CI zone)

2 x conventional wines without SO₂ from "Domeniile Panciu"

4. Dry Rosé - Cab. Sauvignon 2018 – Panciu DOC
5. *Dry Red – Cab. Sauvignon 2018 – Panciu DOC**

III. Muntenia and Oltenia Hills (CII zone)

2 x organic wines from "Cramele Halewood"

6. *Dry Red – Pinot noir 2018 – Dealu Mare DOC**
7. Dry Red – Merlot 2018 – Dealu Mare DOC

1 x organic wine from "Domeniile Franco-române"

8. Dry Red – Pinot noir 2015 – Dealu Mare DOC

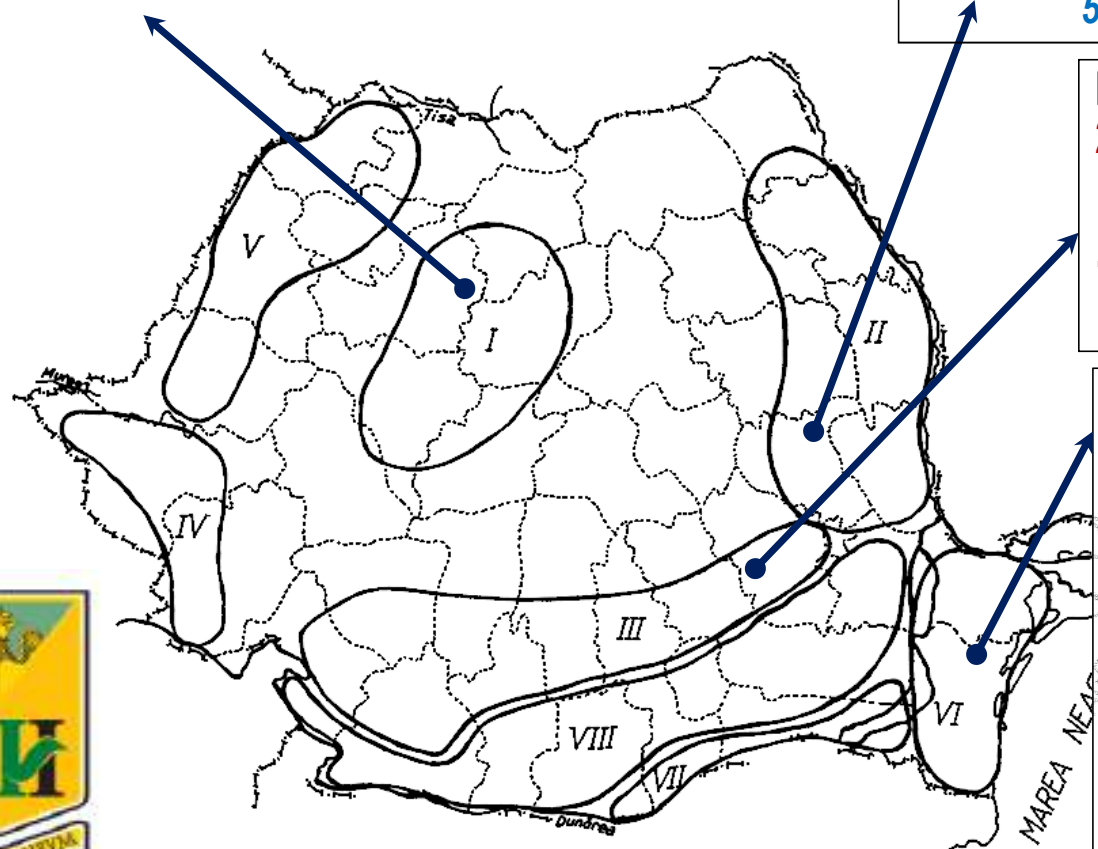
IV. Dobrogea Hills (CII zone)

3 x organic wines from "Domeniul Bogdan"

9. Dry White – Chardonnay 2018 – Murfatlar DOC
10. Dry Rosé – Merlot & Fet. neagra 2018 - Murfatlar DOC
11. Dry Red – Feteasca neagra 2017– Murfatlar DOC

3 x organic wines from "Crama Frâncu"

12. *Dry Red – Syrah 2018 – Adamclisi DOC**
13. Dry Red – Feteasca neagra 2015 – Adamclisi DOC
14. Dry Red – Cab. Sauvignon 2015 – Adamclisi DOC



ORGANIC WINES FROM “LECHBURG – LECHINȚA DOC”

Name of the company: **Transilvania Wine S.R.L. - Lechburg**

Wine region: **Lechința DOC** belong to Transilvania Plateau (B zone)

Vineyard surface: **70 hectares** (80% white / 20% red varieties)

Density of plants/hectare: **5000**

Plants age: **7-9 years**

Control and certification body: **CERES GmbH** (starting with 2015)



ORGANIC WINES FROM “LECHBURG – LECHINȚA DOC”

Climate: temperate continental, with an average annual temperature of 8°C and the presence of fog during the days of late summer and early autumn.

Soil: clay-loam

Altitude: 380-520 m

Precipitations: 600-700 mm with above 250-300 mm during the vegetation period.

Heat accumulation: 3300 (temperatures >0°C)

Sunshine duration: ≈2000 hours/year



ORGANIC WINES FROM “LECHBURG – LECHINȚA DOC”

1. Dry White – Pinot Grigio 2017 / 2018 – Lechința DOC



- Yield: **4 tones/hectare**, harvested at the beggining of october.
- Vinification: **low temperature skin contact, soft pressing, settling, controlled AF**
- Maturation: **8 months on lees in concrete tanks, stirred every week**

% vol. alc.	TA, g/l tartaric acid	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l	G+F, g/l	pH	L-malic acid, g/l
14.68	5.42	0.42	n.d.	10.72	0.31	3.55	0.02



Producer's description:

- On the nose, fragrant notes of limes and pear, with softer hints of honey completed by refreshing eucalypt.
- In the mouth is percieved good balance and savory.



ORGANIC WINES FROM “LECHBURG – LECHINȚA DOC”

2. Dry White – **Fetească regală 2018** – Lechința DOC



- Yield: **6 tones/hectare**, harvested in the middle of october
- Vinification: **low temperature skin contact, soft pressing, settling, controlled AF**
- Maturation: **8 months on lees in concrete tanks, stirred every week**

% vol. alc.	TA, g/l tartaric acid.	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l	G+F, g/l	pH	L-malic acid, g/l
12.69	7.35	0.33	18.24	73.12	0.40	3.37	1.54



Producer's description:

- On the nose, fruity beginning with notes of yellow peach, it turns on floral notes of wisteria, ending with hints of herbs especially sage.
- In the mouth is percieved an excellent balance and freshness.



ORGANIC WINES FROM “LECHBURG – LECHINȚA DOC”

3. Dry White – **Gewurztraminer 2018** – Lechința DOC



- Yield: **4 tones/hectare, harvested at the end of october**
- Vinification: **low temperature skin contact, soft pressing, settling, controlled AF**
- Maturation: **6 months on lees in concrete tanks, stirred every week**

% vol. alc.	TA, g/l tartaric acid.	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l	G+F, g/l	pH	L-malic acid, g/l
14.21	4.38	0.48	n.d.	20.32	0.04	3.83	0.37



Producer's description:

- On the nose, notes of golden apples, grape juice, ripe yellow flowers, ripened peach and vanilla.
- Sweet and smooth taste, that gives a generous and full flavour profile.



WINES FROM “DOMENIILE PANCIU – PANCIU DOC” w/o ADDED SO₂

Name of the company: **Natura S.R.L. – Domeniile Panciu**

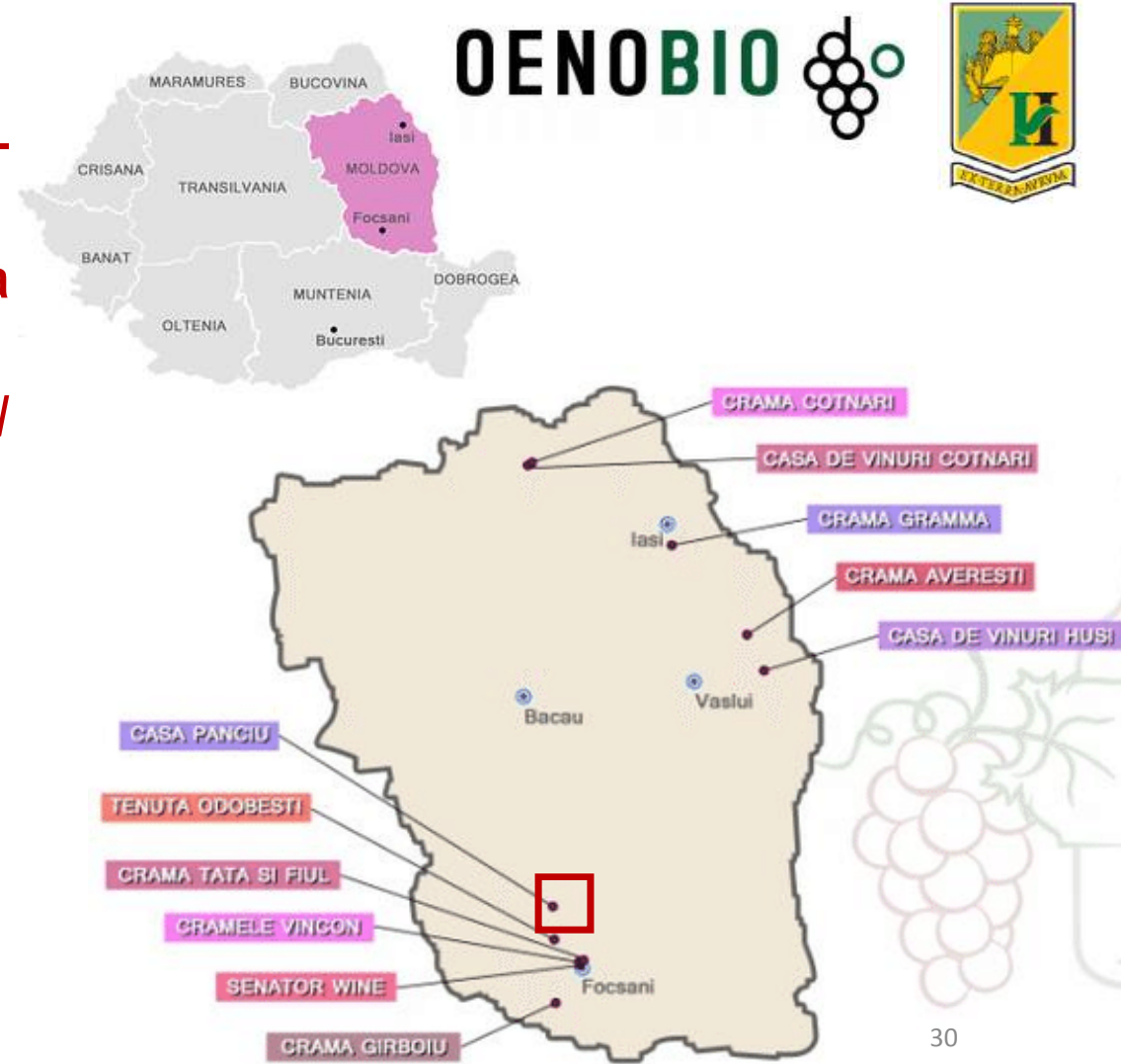
Wine region: **Panciu DOC belongs to Moldova Hills wine region (CI zone)**

Vineyard surface: **120 hectares (62% white / 38% red varieties)**, only conventional growing

Density of plants/hectare: **4500**

Plants age: **10 years**

Control and certification body: **not the case**



WINES FROM “DOMENIILE PANCIU – PANCIU DOC” w/o ADDED SO₂

Climate: **temperate continental**, with an **average annual temperature of 10.2°C**

Soil: **clay-loam**, developed on fine middle loessoid deposits, with balanced humidity

Altitude: **150-350 m**

Precipitations: **500 to 600 mm** with a slight deficit of humidity beneficial for vineyards because of 650 mm potential evapotranspiration

Heat accumulation: **3700°C** (temperatures >0°C)

Sunshine duration: **≈2100 hours/year**



WINES FROM “DOMENIILE PANCIU – PANCIU DOC” w/o ADDED SO₂

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Implemented technology for the production of wines without added SO₂

- First wines produced without the addition SO₂: Cabernet Sauvignon, as **rosé** and **red**;
- Implemented technological processes:
 - permanent protection of grapes with inert gas;
 - selected yeast strains for AF, which consumes large amounts of oxygen (generally a **Non-Saccharomyces** yeast and then a **Saccharomyces** for the completion of AF);
 - control and complete the MLF of the wines, regardless of wine type, **rosé** or **red**.
- The result: **insignificant amount of SO₂** (<10 mg/l), naturally occurring during AF.



WINES FROM “DOMENIILE PANCIU – PANCIU DOC” w/o ADDED SO₂

4. Dry Rosé – Cabernet Sauvignon 2018 – Panciu DOC



- Yield: **12 tones/hectare**
- Vinification: **low temp. skin contact, soft pressing, settling, controlled AF and MLF**
- Maturation: **3 months on lees in inox tanks, stirred every week**

% vol. alc.	TA, g/l tartaric acid	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l	Reducing sugars, g/l	Sugar free extract, g/l	Specific gravity
12.50	6.30	0.40	5	15	2.10	18.27	0.99150



Producer's description:

- A pink salmon wine color with finely aroma of raspberries, strawberries and cherries.
- Balanced fresh taste, followed by a long pleasant aftertaste of red fruits.



WINES FROM “DOMENIILE PANCIU – PANCIU DOC” w/o ADDED SO₂

5. Dry Red – Cabernet Sauvignon 2018 – Panciu DOC



- Yield: **12 tones/hectare**
- Vinification: **controlled AF on skins for 14 days at 25°C, pressing and MLF**
- Maturation: **3 months on lees in inox tanks, stirred every week**

% vol. alc.	TA, g/l tartaric acid	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l	Reducing sugars, g/l	Sugar free extract, g/l	Specific gravity
13.30	6.40	0.70	5	10	2.00	27.50	0.99420



Producer's description

- Deep red color with purple shades with the predominant aromas are those of red fruits, especially black cherries and blackcurrants.
- Balanced taste with notes of dried figs, pomegranates, green pepper and sweet wood with a slightly spicy taste.



ORGANIC WINES FROM “THE ICONIC ESTATE– DEALU MARE DOC”

Name of the company: **The Iconic Estate (Halewood Organic)**

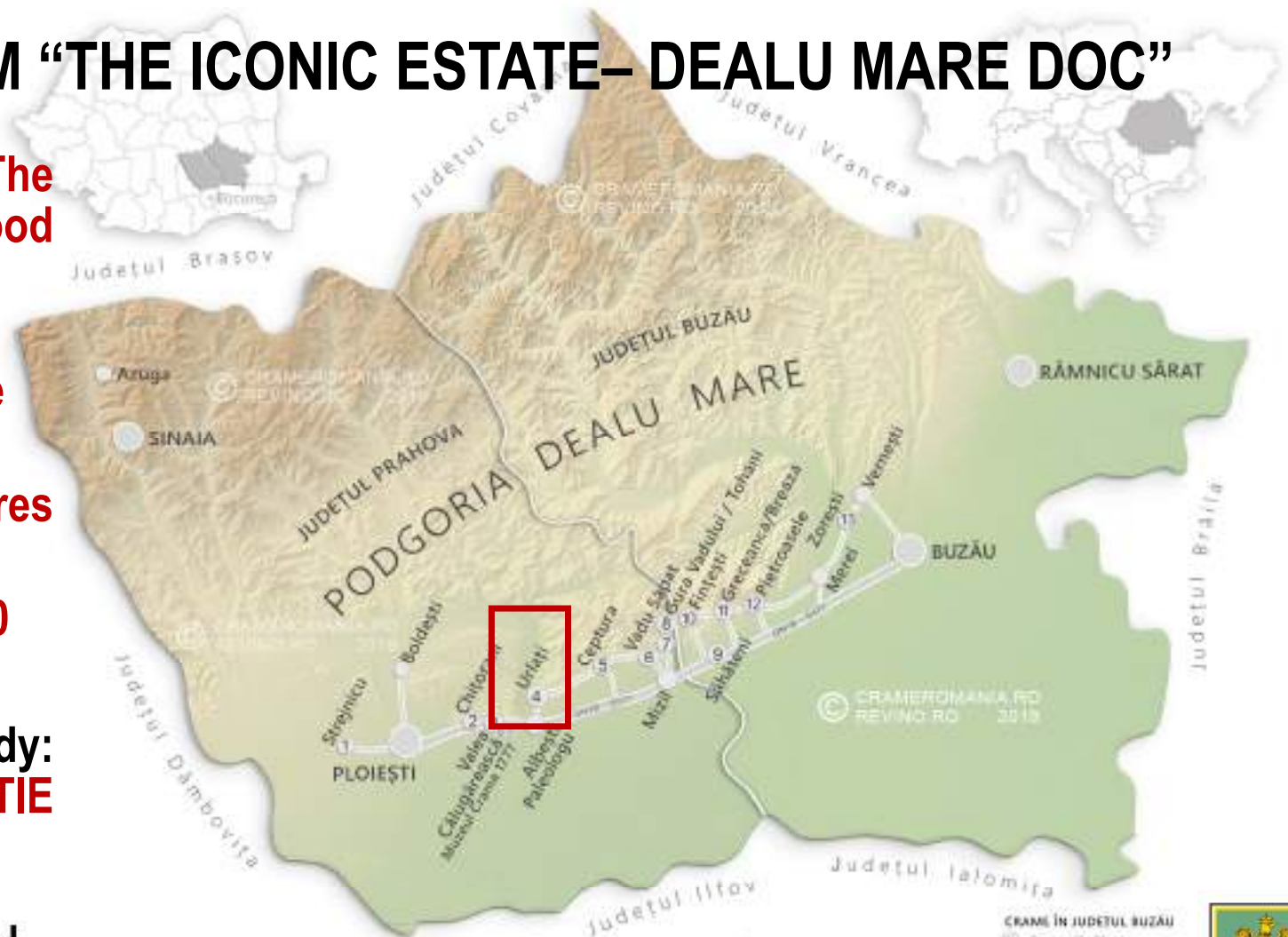
Wine region: **Dealu Mare DOC** belongs to Muntenia Hills wine region (CII zone)

Vineyard surface: **13.89 hectares (28% white / 72% red varieties)**

Density of plants/hectare: **3800**

Plants age: **8 years**

Control and certification body: **AUSTRIA BIO GARANTIE GmbH (starting with 2017)**



CRAME ÎN JUDEȚUL PRAHOVA

- 1. Domeniile Anastasia
- 2. Casa Timis
- 3. Rovit Valea Căpătescilor
- 4. C.D.V. Valea Căpătescilor
- 5. Casa Burești

- 6. Crama Berlești
- 7. Domeniile Halewood Urziceni
- 8. Domeniile Dealu Mare Urziceni
- 9. C.D.V. Agriola Via Domului
- 10. Casa Bogdan
- 11. Biserica de Căpătesc
- 12. Crama Stanesti

- 13. Crama SERVE
- 14. Crama Davino
- 15. Crama Rădărești
- 16. Crama Dădărești
- 17. Crama - Conacul Vinului
- 18. Crama Vile Metamorfoze

- 19. Crama Bădulești
- 20. Icona Wineryhouse
- 21. La Migdal
- 22. Amfiteatra Vilei
- 23. Săraton Wine
- 24. Crama Oenologia
- 25. Domeniile Tichuri
- 26. Crama Măria Albă

CRAME ÎN JUDEȚUL BUZĂU

- 27. Domeniile Blaga
- 28. Crama Aurelia Vărnicioși
- 29. Domeniile Franco Române
- 30. Crama Lăsașta
- 31. Crama Nerebă
- 32. Crama La Bătrâni
- 33. S.C.D.V. Petrușoaia
- 34. Crama Zorăști
- 35. Domeniile Zorăști



ORGANIC WINES FROM “THE ICONIC ESTATE – DEALU MARE DOC”

- Climate: **temperate continental** (cold winters and hot summers), with an **average annual temperature of 11.2°C**.
- Soil: **red clay and marl (rich in iron oxides)**
- Altitude: **130-170 m at the limit of the plain and 460-550 m in the higher hills**
- Precipitations: **500 to 660 mm**
- Heat accumulation: **≈ 3800 to 4000 (temperatures >0°C)**
- Sunshine duration: **≈ 2150-2200 hours/year**



ORGANIC WINES FROM “THE ICONIC ESTATE – DEALU MARE DOC”

6. Dry Red – Pinot noir 2018 – Dealu Mare DOC



- Yield: **9 tones/hectare, harvested on 27th september**
- Vinification: **spontaneous AF on skins for 13 days at 24-26°C in a vertical fermentor with pumping over the cap, pressing and than spontaneous MLF, un-oaked and without maturation on lees.**

% vol. alc.	TA, g/l tartaric acid	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l	Reducing sugars, g/l
13.90	4.87	0.54	32	60	4.87



ORGANIC WINES FROM “THE ICONIC ESTATE – DEALU MARE DOC”

7. Dry Red – Merlot 2018 – Dealu Mare DOC



- Yield: **8 tones/hectare, harvested on 27th september**
- Vinification: **spontaneous AF on skins for 15 days at 26-28°C in a vertical fermentor with pumping over the cap, pressing and than spontaneous MLF, un-oaked and without maturation on lees.**

% vol. alc.	TA, g/l tartaric acid	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l	Reducing sugars, g/l
13.80	5.02	0.57	33	70	3.82



ORGANIC WINE FROM “DOMENIILE FRANCO-ROMÂNE – DEALU MARE DOC”

Name of the company: **Domeniile Franco-Române – Pietrosărații SRL**

Wine region: **Dealul Mare DOC** belongs to Muntenia Hills wine region (CII zone)

Vineyard surface: **40 hectares** (30% white / 70% red varieties)

Density of plants/hectare: **4500**

Plants age: **16 years old**

Control and certification body: **ECOCERT** (starting with 2007)



CRAME ÎN JUDEȚUL PRAHOVA

- 1. Domeniile Anastasia
- 2. Casa Timis
- 3. Rovit Valea Căpâtesc
- 4. C.D.V. Valea Căpâtesc
- 5. Casa Burescu

- 6. Crama Berlescu
- 7. Cramile Hulewood Urlei
- 8. Domeniile Dealu Mare Urlei
- 9. Cosp. Agricolă Via Domnului
- 10. Casa Bogdan
- 11. Biserica de Chipuri
- 12. Crama Stanuta

- 13. Crama SERVE
- 14. Crama Davino
- 15. Crama Rotenberg
- 16. Crama Cepura
- 17. Crama Dogon
- 18. Crama - Conacul Vinului
- 19. Crama Vila Metamorfoze

- 20. Crama Bulburenea
- 21. Iacona Winthouse
- 22. La Migdal
- 23. Amfiteatra Vitis
- 24. Sironofon Wine
- 25. Crama Oenologia
- 26. Domeniile Tichuri
- 27. Crama Maria Albi

CRAME ÎN JUDEȚUL BUZĂU

- 28. Domeniile Blaga
- 29. Crama Aurelia Vărnicești
- 30. Domeniile Franco-Române
- 31. Crama Laserta
- 32. Crama Nerebo
- 33. Crama La Batoșe
- 34. S.C.D.V. Pietrosărați
- 35. Crama Zorosti
- 36. Domeniile Zorosti



ORGANIC WINE FROM “DOMENIILE FRANCO-ROMÂNE – DEALU MARE DOC”

Climate: **temperate continental** (cold winters and hot summers), with an **average annual temperature of 10.8°C**.

Soil: **red clay and marl (rich in iron oxides)**

Altitude: **125-250 m at the limit of the plain of the higher hills**

Precipitations: **500 to 660 mm**

Heat accumulation: **≈ 3800 to 4000** (temperatures >0°C)

Sunshine duration: **≈ 2150-2200 hours/year**



ORGANIC WINE FROM “DOMENIILE FRANCO-ROMÂNE – DEALU MARE DOC”

8. Dry Red – Pinot noir 2015 – Dealu Mare DOC



- Yield: **8 tones/hectare, harvested on 27th september**
- Vinification: **4 days of cold soaking 10-12°C, 7 days of AF at 26-28°C** using selected yeasts under opened vats, with a process of **punching down the cap 2 times per day**, controled FML and **12 months in oak barrels**

% vol. alc.	TA, g/l tartaric acid	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l	Reducing sugars, g/l	Sugar free extract, g/l	Specific gravity
13.20	5.70	0.79	9.08	98.11	0.81	31.1	0.99350



Producer's description:

- Complex aroma with notes of blueberries, mulberry and vanilla.
- Round, balanced with good tannins for aging.



ORGANIC WINE FROM “DOMENIUL BOGDAN – MURFATLAR DOC”

Name of the company: **Domeniul Bogdan SA**

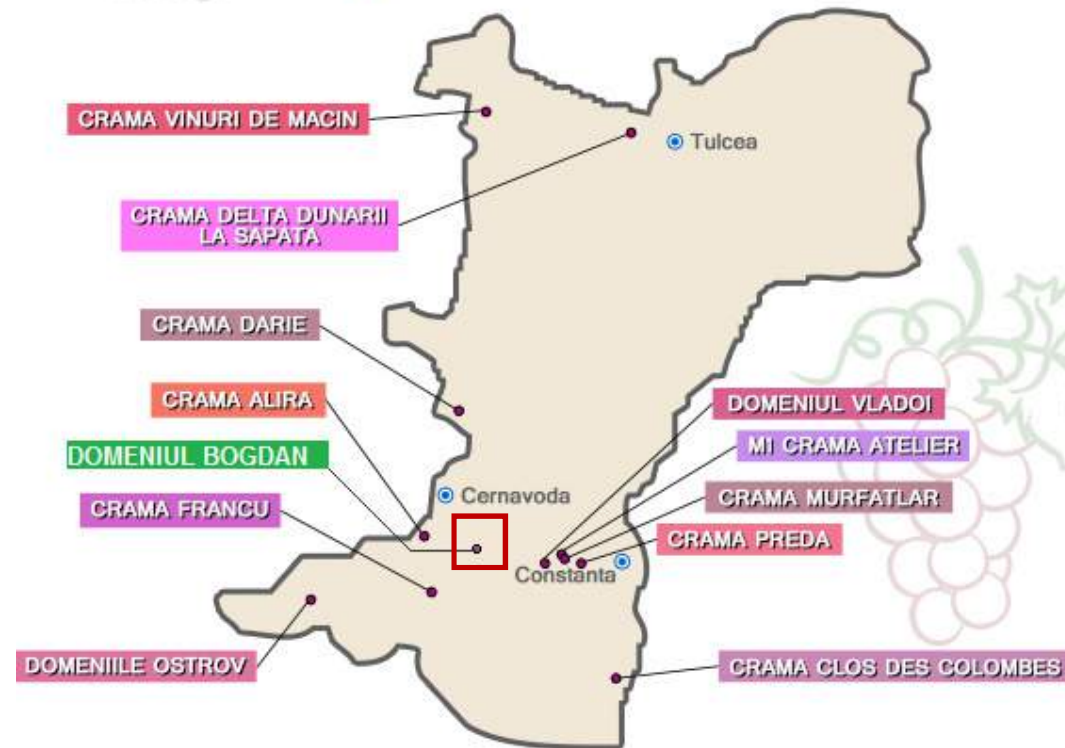
Wine region: **Murfatlar DOC belongs to Dobrogea Hills (CII zone)**

Vineyard surface: **113 hectares organic grapevines (43% white / 57% red varieties)**

Density of plants/hectare: **4500**

Plants age: **7 years old**

Control and certification body: **AUSTRIA BIO GARANTIE (starting with 2016) and probably DEMETER (starting with 2020)**



ORGANIC WINE FROM “DOMENIUL BOGDAN – MURFATLAR DOC”

Climate: **continental** (mild winters and torrid summers), with an **average annual temperature of 11 to 11.5°C**.

Soil: **carbonate chernozems** on loessic substrates

Altitude: **100-130 m**

Precipitations: **380 to 420 mm** with a water deficiency of 300 mm

Heat accumulation: **≈ 4200** (temperatures >0°C)

Sunshine duration: **≈ 2200-2300 hours/year**



ORGANIC WINE FROM “DOMENIUL BOGDAN – MURFATLAR DOC”

9. Dry White – Chardonnay 2018 – MURFATLAR DOC



- Yield: **4 tonnes / hectare**, harvested in the middle of september
- Vinification: 2 hours of **cold maceration 4-6°C**, soft pressing, settling, and **14 days of AF at 14°C**, aging on lees in inox tanks for 3 months, weekly stirring the lees, 10% of French oaked barrel Chardonnay in final blend.

% vol. alc.	TA, g/l tartaric acid	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l	Reducing sugars, g/l	Sugar free extract, g/l	Specific gravity
13.34	6.11	0.49	50.5	125.0	2.10	23.7	0.99080



Premium Organic Wine



Producer's description:

The olfactory is complex with floral notes and pear and exotic fruits and hints of honey and vanilla.

The taste is perceived as fresh, fruity, round and persistent.

 Domeniul Bogdan
Natura într-un pahar cu vin

ORGANIC WINE FROM “DOMENIUL BOGDAN – MURFATLAR DOC”

10. Dry Rosé - **Merlot & Fet. neagră 2018** - MURFATLAR DOC **OENOBIO**  
- Yield: 6 tonnes / hectare, harvested in september
 - Vinification: 2 hours **cold maceration at 4-6°C**, soft pressing, settling, and **15 days AF at 14°C**, the varieties were vinified separately and then blended.

% vol. alc.	TA, g/l tartaric acid	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l	Reducing sugars, g/l	Sugar free extract, g/l	Specific gravity
13.99	5.78	0.42	33.6	103.3	3.0	19.9	0.98891



Premium Organic Wine

Producer's description:

The olfactory aromatics are strawberries raspberry and citric notes.

The taste is perceived as fresh, fruity, sustained by a good acidity and persistent.

 **Domeniul Bogdan**
Natura într-un pahar cu vin.

ORGANIC WINE FROM “DOMENIUL BOGDAN – MURFATLAR DOC”

11. Dry Red – Fetească neagră 2017 – MURFATLAR DOC



- Yield: 6 tonnes / hectare, harvested in the october
- Vinification: destemmed grapes are **cold soaked at 5°C** followed by an **AF 10 ten days at 24°C** and then **rised up to 28-30°C**, maturation of wine in **oak barrels for 6 months** and **bottle aged for minimum 4 months**.

% vol. alc.	TA, g/l tartaric acid	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l	Reducing sugars, g/l	Sugar free extract, g/l	Specific gravity
14.03	4.67	0.57	28.6	84.6	2.30	25.3	0.99074



Premium Organic Wine

Producer's description:

The olfactory aromatics are of red forest fruits and aromatic plants as cardamon.

The taste is percieved as fresh with a good acidity, medium body and soft tannins.



ORGANIC WINE FROM “Crama Frâncu – ADAMCLISI DOC”

Name of the company: **Vifrana – Crama Frâncu**

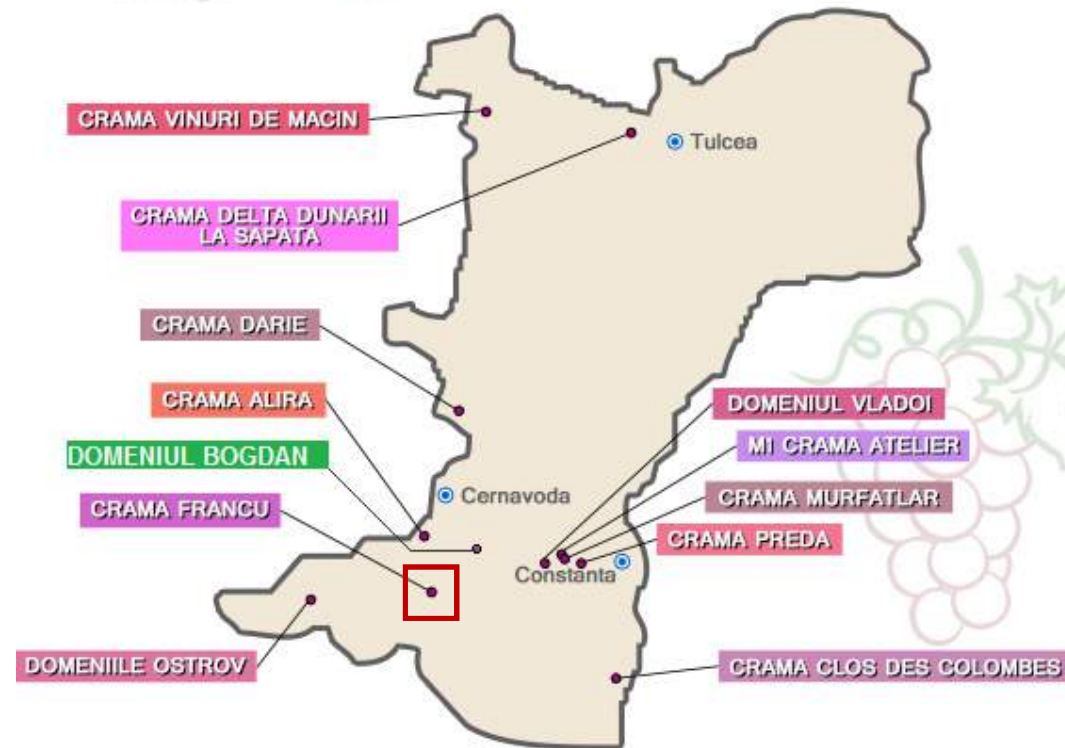
Wine region: **ADAMCLISI DOC** belongs to **Dobrogea Hills (CII zone)**

Vineyard surface: **130 hectares organic grapevines (25% white / 75% red varieties)**

Density of plants/hectare: **4500**

Plants age: **12 years old**

Control and certification body: **AUSTRIA BIO GARANTIE (starting with 2009)**



ORGANIC WINE FROM “Crama Frâncu – ADAMCLISI DOC”

Climate: **continental** (mild winters and torrid summers), with an **average annual temperature of 11°C**.

Soil: **loamy calcareous** with loessic substrates

Altitude: **100 m**

Precipitations: **380 to 420 mm** with a water deficiency of 300 mm

Heat accumulation: **≈ 4200** (temperatures >0°C)

Sunshine duration: **≈ 2200-2300 hours/year**



ORGANIC WINE FROM “Crama Frâncu – ADAMCLISI DOC”

12. Dry Red – **Syrah 2018** – ADAMCLISI DOC



- Yield: **8 tonnes / hectare**, harvested in the middle of october
- Vinification: 4 days **cold soaking at 4°C**, followed by 2 days of increasing temperature for **inoculation with selected yeasts** and 8 days of **AF at 22°C** in vertical piston fermentor (punching down the cap every 3 hours for 15 minutes) and than **spontaneous FML**.



% vol. alc.	TA, g/l tartaric acid	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l
14.5	6.0	0.40	28.0	51.2

Reducing sugars, g/l	Sugar free extract, g/l	Specific gravity
2.6	25.0	0.99250



ORGANIC WINE FROM “Crama Frâncu – ADAMCLISI DOC”

13. Dry Red – Fetească neagră 2015 – ADAMCLISI DOC



- Yield: **8 tonnes / hectare**, harvested in the middle of september
- Vinification: **4 days of cold soaking at 4°C** for 4 days, followed by 2 days of increasing temperature for **inoculation with selected yeasts** and 8 days of **AF at 22°C** in vertical piston fermentor (punching down the cap every 3 hours for 15 minutes) and **spontaneous FML**, maturation of wine in **oak barrels for 1 to 2 years**.



% vol. alc.	TA, g/l tartaric acid	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l
13.3	5.1	0.56	25.6	100.0

Reducing sugars, g/l	Sugar free extract, g/l	Specific gravity
3.1	27.1	0.99340



ORGANIC WINE FROM “Crama Frâncu – ADAMCLISI DOC”

14. Dry Red – Cabernet Sauvignon 2015 – ADAMCLISI DOC



- Yield: **7 tonnes / hectare**, harvested in the middle of october
- Vinification: **4 days of cold soaking at 4°C**, followed by 2 days of increasing temperature for **inoculation with selected yeasts** and 8 days of **AF at 22°C** in horizontal rotary fermentor (rotating every 3 hours for 15 minutes) and **spontaneous FML**, maturation of wine in **oak barrels for 1 to 2 years**.



% vol. alc.	TA, g/l tartaric acid	VA, g/l acetic acid	Free SO ₂ , mg/l	Total SO ₂ , mg/l
13.5	6.0	0.58	30.7	84.5

Reducing sugars, g/l	Sugar free extract, g/l	Specific gravity
2.6	27.1	0.99390



Resources

<https://www.onvpv.ro/>

<http://www.insse.ro/>

<http://www.oiv.int/>

<http://www.madr.ro/agricultura-ecologica.html>

<https://ec.europa.eu/>

www.fibl.org

<https://eur-lex.europa.eu/>

<https://domeniulbogdan.ro/>

<http://www.vinecologic.ro/>

<http://terranatura.ro/>

<http://www.lamigdali.ro/>

<http://www.lasapata.com/>

<https://budureasca.ro/vin-organic/>

<http://www.domeniilefrancoromane.com/>

<http://www.tohaniromania.com/>

<http://www.lechburg.com/it/>

<http://www.senatorwine.ro/ro/index.jsp>

<https://www.pietroasaveche.ro/>

<https://statiuneamurfatlar.ro/>

<https://www.nachbil.ro/>

<https://www.crameromania.ro/>