

MUSCAT OTTONEL

Domeniile Franco-Române



SITUATION

The vines of the DEALU MARE (which in Romanian means "great hill slope") are the most famous and renowned vine growing area in Romania. It is 60 kilometers long on hillsides which starts from the southeast of the Carpathian Mountains, enjoying the sun from early morning and a good sunlight all day long. The soil is made of chalk and limestone.

PRODUCTION

The part of Dealu Mare whose basement is chalky, is well suited to white grape varieties and especially to Muscat Ottonel. The areas planted with this grape variety were significantly decreased after the 1989 revolution, but the pressure of domestic demand has prompted the major areas to replant the traditional variety.

TASTING NOTES

Muscat Ottonel is an aromatic grape whose aromas of white flowers (acacia and buckwheat) and rose petals are subtle and delicate. Usually vinified in demi-sec, Muscat Ottonel is a balanced wine whose sweet notes blend perfectly.

GASTRONOMY

The floral side of this grape variety pairs very well with cold cuts and hot appetizers. As it is not too sweet, Muscat Ottonel goes very well with fish. Finally it can be used as a dessert wine.

STORY

Three thousand years ago, Romania was already growing vines. The Romanian wines were famous all over Europe and when the Roman conquered Romania in the second century, the symbol on coins for the new province then called "Dacia Felix", was a woman with two children offering wheat and grapes.