

Artitude

Quartet White 2017, PGI Codru

TECHNICAL SHEET



Chardonnay 25% · Muscat 25% · Sauvignon Blanc

25% · Riesling 25%

Type: Dry white

Alcohol: 12.5 % vol

Volume: 750 ml



Ageing: Not barrique-aged

Vintage: 2017 · Collectible wine

Closure: Cork



Clarity: Clear and luminous

Intensity: Medium

Colour: Golden straw with soft amber reflections



Character: Mature yet balanced

Intensity: Medium-high



Sweetness: Dry

Acidity: Mildly softened with age

Body: Medium

Finish: Silky and floral, with a mellow stone-fruit finish



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Honeyed pear, white flowers, lychee and citrus peel.

Gold · International Wine Contest Bucharest 2019



Bronze · International Wine & Spirit Competition (IWSC) 2019

Commended · Decanter Asia Wine Awards 2019

88/100 · Jamie Goode, wineanorak.com

Suggestions for this style of wine.



Food pairing: White fish in lemon sauce, chicken with tarragon, pumpkin risotto, soft cheeses

Serving temperature: 10–12 °C

Glass: White wine glass with a wide bowl



Storage: At +5...+20 °C

Allergens: Contains sulphites



Vineyard: Leușeni, Telenești district

Soil: Sandy-loam soils typical of the Codru region

Climate: Mild climate with a mean annual temperature of about 12 °C and moderate rainfall (Codru region)

Name: Artitude comes from “art” and “attitude”: for every vintage, the label is created by an artist from Moldova.



The label: *Mihaela Lungu*. For the 2017 vintage, the winery worked with the artist Mihaela Lungu, so that the wine would delight both the palate and the eye. On the label of this four-variety blend, her painting shows a woven rug in coloured stripes, figures in folk dress and red poppies. The back label opens with the call “Ia artitudine.”: both wine and art inspire conversation.

