

Goliard

Viorica 2023, PGI Codru

TECHNICAL SHEET



Viorica

Type: Dry white

Volume: 750 ml

Line: Spiritul Aventurii



Ageing: Not barrique-aged

Vintage: 2023

Closure: Cork



Clarity: Brilliant

Intensity: Medium

Colour: Pale gold with greenish reflections



Character: Fresh and youthful

Intensity: Pronounced



Sweetness: Dry

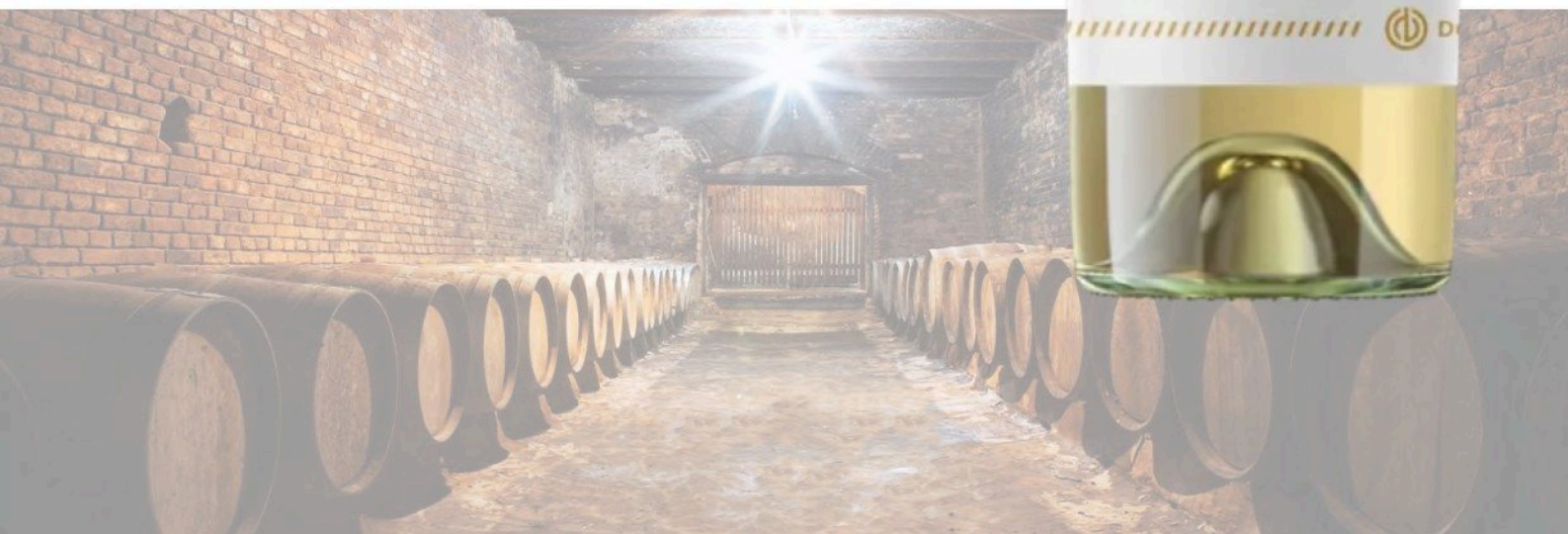
Acidity: Medium-high

Body: Light to medium

Finish: Elegant, with a floral, spicy finish



Orange blossom, white rose, basil, ripe pear and lychee, with a floral, spicy finish.



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Silver · Vinarium International Wine Contest 2025

Suggestions for this style of wine.



Food pairing: Pasta with pesto, caprese salad, Thai basil chicken; the wine's basil note links them

Glass: White wine glass



Serving temperature: 8–12 °C

Storage: At +5...+20 °C, relative humidity up to 85%

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: Goliard carries the motto “Spiritul Aventurii”. The label says the wine is inspired by the free spirit of the medieval goliards and is the fruit of an endless journey through taste, time and inspiration, just as the wandering poet found his muses in inns full of good cheer or under the open sky.

The label: On the Goliard Viorica 2023 label, a pencil drawing shows a young man resting his chin on his hand before an open book and a glass of white wine. The back label links it to the bohemian spirit of those who seek truth in art, poetry and endless conversation, and describes it as a journey of the senses, an invitation to discovery.

