LILIAC®

TASTING NOTES

ROSÉ

SPECIFICATIONS

VARIETY	Pinot Noir
TYPE OF WINE	Dry
VINTAGE	2025
VINEYARD	Batoș
YEAR OF PLANTING	2011
VINE TRAINING SYSTEM	Guyot Pussard
PRODUCTION/HA	10 tones/ha
EXPOSURE	South-West, South-East exposure
ELEVATION	490 m altitude
NAME OF ORIGIN	DOC-CMD Lechința
REGION	Transylvania
SOIL	Sandy soil and chernozem in Batoș; Brown alluvial clay with moderate acidity and high content of humus in Lechința
ALCOHOL	12,5 % vol.
ACIDITY	6,85 g/l
RESIDUAL SUGAR	2,25 g/l
BOTTLING	July 2026
VINIFICATION	In stainless steel tank; Fermentation for 14-20 days at 13-15 °C
MATURATION	In stainless steel tank for 8 months

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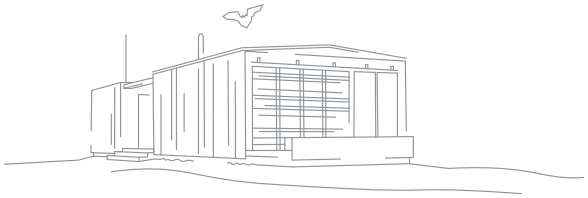

SPECIFICATIONS

BOTTLES PER BOX	6
DIMENSIONS BOX (LXHXW;WEIGHT)	228*154*334 mm | 8,6 kg
BOXES PER ROW	25
BOXES/BOTTLES PER PALLET	100/600 bottles
MEASUREMENTS PALLET (120*80*X)	120*80*150 cm
WEIGHT PALLET	880 kg
HEIGHT & DIAMETER BOTTLE	Height: 330,2 mm | Diameter: 73 mm
BOTTLE WEIGHT	600 g
EAN CODE	5941977901752
NC CODE	22042178
CORK USED	Diam 3

DESCRIPTION

An elegant rose with delicate aromas of blackberries and strawberries characteristic of Pinot Noir and light hints of pomegranates and red apple. The taste is dominated by the aromas of red and citrus berries, a perfect balance between creamy texture and acidity making it an ideal wine for warm summer nights.

It perfectly accompanies cheese platters, salads, pastas and seafood.

Serving temperature: 8-10°C