



DOMENIUL BOGDAN RIESLING

£14.00

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SKU: RODBR

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Domeniul Bogdan are one of the few organic wineries in Romania, and the first to make biodynamic wines.

Their project began in 2011 with vineyards located in the Murfatlar DOC between the Danube and the Black Sea. Here the soil is an ideal combination of elevated limestone, clay and sand, with even warm summers and the breezes from the Black Sea which maintain vineyard health. The winery itself was completed in 2017 and is equipped with temperature controlled stainless steel tanks, concrete vats, large oak vats and a variety of oak barrels allowing for a flexible approach to vinification and ageing. Respected travelling French oenologist Philippe Cambie consults, while the vineyard the work is overseen by Italian biodynamic viticulturalist Leonello Anello. All the vines are worked biodynamically and the total production is certified organic, with full biodynamic certification arriving in 2023.

This is an incredible value, tank fermented Riesling with some batonnage to add texture. Full of varietal character, bone dry, crisp and zesty with aromas of lime zest, apple and tangerine and mouthwatering acidity.

