

## DOC Târnave

The Târnave vineyard is located in the river basin of the two rivers, Târnava Mica and Târnava Mare, inside the **Carpathian Mountains**, in the heart of **Transylvania** region . Geographical coordinates: between the parallels 45 ° 57 ' and 46 ° 32 ' north latitude and between the meridians 23 ° 52 ' and 24 ° 48 ' Eastern longitude, attesting the favorability of the vine cultivation.

The region is located within **Alba, Sibiu, and Mureș** counties.



The relief is kneed, characterized by a typical hilly configuration, with a general south-west orientation. Comprises almost all forms of relief and slope elements. The highest share of the medium-altitude relief forms of 400-600 M. Starting with the altitude of 250-270 m to 400-450 m, the slope of the land is between 5-20% and allows the mechanization of works in vine plantations. The slopes with sunny exhibitions (S, S-E, S-V) on which the vine is grown are short, with greater inclinations in the upper and middle third, being affected by the erosion processes.

The foot of the slopes of these slopes is uniformly, poorly inclined, claiming for agriculture. Vine plantations are generally located on the southern, south-eastern and south-western slopes and on the valleys between the hills where there are heat and light resources; They constitute a shelter for vines, against winds, late spring Jams and early autumn Jams. The hydrographic network with underground supply through deep springs is partly fed by the coastal springs, which appear quite frequently on the slopes consisting of alternating characteristic layers of clay or water-repellant, grafts or sand.

The climate is an essential ecological component in the formation and development of the Târnave vineyard. It is moderately temperate continental, with suitable summers of warm, harsh and moist winters, but with long and predominantly serene autumn, influenced by the Western air masses and the presence of the Carpathian arc that protects the region from the cold currents in the northeast and east. Air temperature is the main factor limiting the vine culture, triggering and passing vegetation phases, quantity and quality of production. The average multiannual value (1995-2006) of the air temperature in the wine center Jidvei is 9.7 °C, higher by 0.7 °C than that recorded at the Târnave vineyard level.

The vineyard has been mentioned since ancient times, being famous for its white wines, characterized by fruitiness, freshness, and high acidity. Also, according to wine literature, **Târnave DOC** is the birthplace of two of the most popular, appreciated, and expressive Romanian white varieties: **Fetească Albă** and **Fetească Regală**.



The first mention of **Târnave DOC** region was in **1532**, when it was mentioned in a map from “**Chorographia Transylvaniae**” written by the famous Saxon chronicler and scholar, **Johannes Honterus (1498–1549)**.



Also, in the writing “**La Vie privée à Venise, depuis de origine jusqu’à la chute de la République**” written by **P. Molmenti**, the wines from the **center of Transylvania** are mentioned since **1173**. Wines which during that time had an excellent reputation at the **Court of Venice**, in the reign of **Duke Sebastian Ziani**. At the same time, the Milanese author, **Pietro Casala**, eulogiously described the “generous and mature” wines coming from the **Carpathian Mountains**. Also, information about winemaking practices and wine production around **1896** are mentioned in the works of **Herczegh Mihály**.

in this region we find an unique set of natural factors ideal for cultivating the grapevines:

- **Southwestern slopes that offer natural protection to the grapevines against the spring and autumn winds and hoarfrost;**
- **altitude varying between 250-600 meters;**
- **brown soil with alternative layers of clay, waterproof marl, sandstone, and sand;**
- **moderate temperate-continental climate with warm summers, harsh and humid winters, and long and gentle autumns;**
- **the Carpathian Mountains that naturally protect the region against the cold currents from East and North East;**

- **optimal level of rainfall, humidity, solar exposure, and heat.**

In terms of *terroir*, the particularity of the region lies in the misty days from the end of the summer, September and October, a phenomenon that leads to slow grape ripening, along with the conservation of the aromas and the high level of acidity which is typical for the area of **Târnave DOC**. Also, during the ripening process, the day/ night temperature variation (**22°C/72°F – 12°C/54°F**) contributes significantly to the quality of the grapes. A level of acidity which favors the production of sparkling wines and brandies.

The **Târnave DOC white wines** are fresh due to their high acidity, smooth texture, minerality, along with floral, fruity, and slightly spicy aromas. The the red wines have delicate body, roundness, smooth texture, and clean-cut aromas of forest red fruits.

Grape varieties which can be used for wines with “**Târnave**” **Controlled Designation of Origin**:

**White Grape Varieties:**

Gewürztraminer, Chardonnay, Pinot Gris, Muscat Ottonel, Sauvignon Blanc, Neuburger, Italian Riesling, Rhine Riesling, Fetească Albă, Fetească Regală, Furmint.

**Red Grape Varieties:**

Cabernet Sauvignon, Pinot Noir, Fetească Neagră, Syrah, Merlot.

The production of grapes, depending on the use of traditional mentions, is:

For D.O.C.-C.M.D.

Maximum 12,000 kg/ha: Pinot Gris, Muscat Ottonel, Sauvignon, Riesling de Rhin, Chardonnay, Neuburger, Furmint, Aromatic Traminer, Cabernet Sauvignon, Pinot Noir, Fetească Neagră, Syrah, Merlot

Maximum 14,000 kg/ha: Fetească Albă, Italian Riesling, Fetească Regală

For D.O.C.-C.T.

Maximum 8,000 kg/ha: Syrah, Merlot

Maximum 10,000 kg/ha: Pinot Gris, Muscat Ottonel, Sauvignon, Riesling de Rhin, Chardonnay, Fetească Albă, Italian Riesling, Aromatic Traminer, Cabernet Sauvignon, Pinot Noir, Fetească Neagra

For D.O.C.-C.I.B.

Maximum 8,000 kg/ha: Pinot Gris, Muscat Ottonel, Riesling de Rhin, Fetească Albă, Aromatic Traminer



**Villa Vinèa** is one of the representative producers from **Târnave**. The winery was founded in **2001**, when businessman and wine enthusiast **Heiner Oberrauch** discover in **Mica (Mureș County)** a picturesque place with great potential for wine production. The first grapewine was planted in **2006**, and in **2012** was inaugurated the winery. **Celestino Lucin** the **Villa Vinea**

**winemaker**, is considered **the best winemaker in Italy in 200**. Here you can find wines made from local varieties such as **Fetească Regală**, **Fetească Albă**, and **Fetească Neagră**, but also from international varieties like **Rhine Riesling**, **Muscat Ottonel**, **Gewürztraminer**, **Merlot**, and **Pinot Noir**.

The particularity of the winery stands in making wines from grape varieties with German and Austrian origin, like **Kerner** and **Zweigelt**, cultivated with notable results in **Târnavă Vineyard**. Also, **Villa Vinèa** will soon launch a range of sparkling wines.



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