

IG Dealurile Sătmăruului

Dealurile Sătmăruului G.I. region is located in the **North-West** of **Romania**, formerly a part of the old land of **Partium**, between **Crișana**, **Sătmăru** and **Maramureș** counties.



The characteristic natural factor is the hilly area of Maramureș, which determines a certain decrease in temperature resources and an additional fluviometric regime. Winters here are gentleness, and vineyards are well sunny and occupy places sheltered by winds and cold currents.

The remarkable decrease in the level of average air temperatures, with 3-4 oC in September, leads to the preservation of sensitive components at higher temperatures – flavors, acids – in grapes.

With a unique story, this place is gaining international public attention, after a long period of anonymity. The living proof is the new vines which fill **Dealurile Sătmăruului** (in En.:**Sătmăruului**

Hills), the quality of the wines, the renovation of the wineries and cellars, and the renewal of traditions from this region.

The vineyard has a cool climate with abundant rainfall. The **winters are mild and safe from the cold winds and blizzards**. Also, the **temperature drops by 3-4°C in September**, which helps **preserve the flavors and acids in the grapes**.

Located at a crossroad of regions, **Beltiug** is an area for viticulture and winemaking designated with the **G.I.(Geographical Indication)** of “**Dealurile Sătmăruului**”. Wines made here are reflecting the *terroir* of a smaller area. This gives to the local producers the possibility of making wines with **protected origin**, made with **respect for quality and consumer** and with more “**freedom of expression**”.



Nachbil; is one of the most well known wineries in the region.



The legend starts around **1085**, in the time of **King Ladislaus I of Hungary**, after a fierce battle with the Pechenegs (migratory population of Turkish origin). After the battle, to the King was brought a pumpkin filled with wine, which made him ask ironically about the variety of the pumpkin, (in **Hungarian**, “**Bél**” = content and “**tek**” = pumpkin). Later, in the eighteenth century, during the time of **Count Károly Sándor**, this area was called “**Bacchus’ residence**”. Obviously, colonizing the area with people from **Oberschwaben (Swabian or Schwaben)**, which with their spirit, produced a true renaissance in viticulture and winemaking.

In **Beltiug, Rătești** and **Ardud** were built hundreds of cellars on two or three levels “buried” in the hills, some of them being kept in a functional condition even today. The cellars were built by the animal merchants and were used for the production of wine in small quantities for their own consumption.

Grape varieties:

-White varieties: Muscat Ottonel, Sauvignon, Pink Traminer, Pinot Gris, Fetească Regală, Fetească Albă, Italian Riesling, Riesling de Rhin, Chardonnay, Mustoasă de Măderat, Furmint, Iordană, White Assortment (which originates in different assemblies, of white varieties mentioned above).

-Red varieties: Cabernet Sauvignon, Merlot, Pinot Noir, Feteasca Neagră, Blg Burgund, Cadarcă, Syrah, Red Assortment (which comes in different assemblies, of the red varieties mentioned above).

The production per hectare shall be within the maximum limit of:

-150 Q for the Fetească Regală, Iordană and Mustoasă of Măderat variety,

-125 Q for Feteasca white varieties, Furmint, Riesling de Rhin, Italian Riesling, Merlot, Fetească Neagră, Cadarcă, Burgund Mare.

-100 Q for the varieties Muscat Ottonel, Pinot Gris, Chardonnay, Sauvignon, Traminer Pink, Cabernet Sauvignon, Pinot Noir, Syrah.

The founding of the **Nachbil Winery** in **1999 continues the history of Belciug**. The winery was founded by the german **Brutler family** by planting red and white grape varieties. The total vineyard surface is of almost **25 hectares**.



Johann and Edgar Brutler, father and son are creating the wines with respect, dedication, and love for grapevines, using the technological element to a minimum degree. They create fruity,

with high acidity and velvety texture white wines, delicious and elegant rose wines, and full-bodied, flavorful, and extractive with a long and aromatic aftertaste red wines.



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