

Villa Vinea Winery

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GPS coordinates: 46.367194, 24.410111



Founded: 2006 – investment, 2012 - inauguration

AOC: Târnave

IG: Dealurile Transilvaniei

Area: 70 Ha

Wine bottled annually (in bottles): 80.000 bottles, 80% of which are white wines

Villa vinea Winery is located in the **center of Romania**, in the **center of Transylvania**, **The winery** is a relatively young in **Romania**. Being part of the *terroir* of **Târnave DOC region**, Villa Vinea, from **Mica (Mureș County)** is a project started in **2006** and officially released in **2012**, with a planted surface of **70 hectares**.

The true story of **Villa Vinèa** begins in **2001** when the potential of the area was “detected” by businessman and wine enthusiast **Heiner Oberrauch**, who successfully “imported” **Kerner** and **Zweigelt** grape varieties into the **Târnave Vineyard**.



Villa Vinea Winery is a new building with an architecture that reminds us of the old towers of the villages of Transylvania. In the underground there are stainless steel tanks; there, the unfermented wine ferments at a controlled temperature and later turns into wine. The story of the wine coming from this gravitational cellar on three levels begins on its "roof" where the grapes fall into a machine that removes the clusters, and then they get into a pneumatic press. The grapes are gently pressed. The unfermented wine reaches the tanks and begins its metamorphosis, closely monitored by the person in charge with the cellar.

Villa Vinea wants to share the story of the places and the people who toil in the vineyards and the story of the rebirth of traditions, the link to innovation and the modern. We want the new vineyards to embrace the Târnavelor Valleys and we want to surround ourselves with hardworking people and curious visitors. We want you to taste a bit of the Transylvanian spirit so that we can restore the Transylvanian Romanian viticulture.

The history

VILLA VINEA wines are the fluid vitality of an extraordinary land, part of a unique microclimate, nestled in the valley of the Tarnave river, one of the oldest wine regions of Transylvania. The south-facing slopes, planted with a unique mix of grape varieties, are swept by the north-west

winds, which help regulate the rhythm of the vines, cooling them down in the hot summer days, evaporating excess water, and thus enabling grapes to retain their sugars, acidity, and flavors, specific to this one terroir.

The quest began over ten years ago, when Heiner Oberrauch discovered here, in the middle of Transylvania, this place full of promise. The desire was to create singular wines of great character, memorable to those who tasted them. The soils and subsoils were tested, and their geological composition of clay, minerals, specific sedimentations and amounts of water, turned out to be a cradle for what he had in mind.

Over the next several years, 32 hectares were planted with noble local varieties, namely Feteasca Neagra and Feteasca Regala, alongside classic varieties, like Sauvignon Blanc, Riesling, Gewürztraminer, Pinot Noir, and Merlot. A German white variety, Kerner, and an Austrian red one, Zweigelt, were added to the vine plots, both giving two of Heiner's favorite wines from home, Italy's Suedtirol.

The conjunction of a local and international is to be found again in the fascinating collaboration between two men, the Italian winemaker Lucin Celestino, who received the title Winemaker of the Year 2009, given by the famous Italian publication Gambero Rosso, and Mihaly Denes, the cellar master who dedicates himself to the vines, the grapes and the wines. The two, who share a genuine friendship along with a common winemaking vision, focus on letting each wine be its true self, practicing a careful vinification, always searching for aromatic complexity, balance, length, and mellowness of tannins. Thus, the work in the cellar, a cross-bridge between local, Transylvanian winemaking tradition, and use of up-to-date temperature-controlled technology, centers on the inspiring red barrels room, where wines are aged to achieve perfect maturity of taste and structure.

The building itself is of original architecture, featuring an imposing tower, which overlooks a myriad of vines, hills, and villages nestled in the valley. Once more the authenticity of the place was highly regarded, and the tower was built in the traditional Transylvanian watchtower style. This is a place of great character, memorable to all who see it, giving wines of great character, memorable to all who taste them. The promise was kept.

Sightseeing

If you drive just one hour through the beautiful scenery of Transylvania you get to Sighisoara.

The origins of Sighisoara city go back to the Roman times.

During the First Century AD, the Dacians (ancient inhabitants of the territory of modern Romania which eventually will develop into the Romanian people), built a fortification called Sandava.

Under the Roman administration it was known as Castrum Stenarum.

During the 12th century, the Transylvanian Saxons built a new citadel which was named Schäßburg.

Sighisoara (Schäßburg - Schassburg or Schäsbrich in German) still stands as one of the most beautiful and best-preserved medieval towns in Europe.



Designated as a World Heritage Site by UNESCO, this perfectly intact 16th century gem with nine towers, cobbled streets, burgher houses and ornate churches rivals the historic streets of Old Prague or Vienna for atmospheric magic. It is also the birthplace of Vlad Dracula, also known as Vlad Tepes (Vlad the Impaler), ruler of the province of Walachia from 1456 to 1462.

It was he who inspired Bram Stoker's fictional creation, Count Dracula.

His house is just one of the many attractions here. Others include the Church on the Hill with its 500-year-old frescoes, the 13th century Venetian House and the Church of the Dominican Monastery, known for its Transylvanian renaissance carved altarpiece, baroque pulpit, Oriental carpets and 17th century organ.

Sighisoara's citadel was built in the 12th century, when it was known as Castrum Sex (Fort Six), and was further strengthened and extended in the 15th century.

In 1298, the town was mentioned as Schespurch, while in 1367 it was called Civitas de Seguswar.

The name of Sighisoara was first noted in a written document issued by Vlad Dracul, Vlad the Impaler's father, in 1431.

In the 14th and 15th centuries, the economic growth recorded by Sighisoara's industrious craftsmen and tradesmen ensured financial means for the construction of a strong defense system provided with 14 towers and several bastions provided with gunnery directed to all four cardinal points. Each tower was built, maintained and defended by a craft guild.

Among the most striking is the 14th century Clock Tower.

This tower controlled the main gate of the half-mile-long defensive wall and stored the city's treasures.

Sighisoara was not the biggest or richest of the seven Saxon walled citadels* in Transylvania, but it has become one of the most popular. A walk through the town's hilly streets with their original medieval architecture, magical mix of winding cobbled alleys, steep stairways, secluded squares, towers, turrets and enchantingly preserved citadel, is like stepping back in time.

Winemaker – Celestino Lucin



Part of the succes of the winery is Celestino Lucin – italian winemaker of 2009 – title awarded by Italian wine magazine Gambero Rosso.

Grape Varieties: Fetească Regală, Fetească Albă, Sauvignon Blanc, Rhine Riesling, Muscat Ottonel, Kerner, Gewürztraminer, Fetească Neagră, Zweigelt, Merlot, Pinot Noir.



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