

VINARTE Romania

Address: 54 Dragos Voda Street, District 2, Bucharest

Phone: +40 21 323 38 03

GPS coordinates: 44.4687803, 22.8070248



Founded: 1998

Area: 250 (190 hectares - Castel Starmina, 60 hectares - Castel Bolovanu)

Bottled annually: 1,5 - 2 millions bottles

Established in 1998, Vinarte takes full advantage of the terroir available in Romania by sourcing fruit from three of the best locations: Samburesti, Starmina and Zoresti. The different conditions encountered allow Vinarte's specialists to grow grapes of the highest quality, local and international varieties out of which complex wines with a distinctive character are obtained. The style of these wines is characterized by complexity and elegance.

In Sâmburești, Olt County, Vinarte company currently holds an estate with a total area of 60 hectares. The vine-growing region where Castel Bolovanu vineyard lies is one of the oldest and most beautiful in Romania. In relation to recent archaeological discoveries, the hypothesis of its existence 2000 years ago was formulated. The mineral composition is typical for alluvial soils, with the capacity to produce special character wines. The south-western exposure of the terraces allows the quiet ripening of the vegetation cycles of the grapes. The ideal microclimate of these realms provides an excellent balance between sugar level, acidity and polyphenol.

In Stârmina, Turnu Severin, Turnu Severin, Vinarte company holds a total of 190 hectares of vines. An extensive program of work and operation of vines and modernization of technology in the cellar was completed in 2009. Thanks to its position in the south-western region of the country, in close proximity of the Danube, with a climate that benefits from the Mediterranean influence, this vineyard has always produced remarkable wines. Statistical climatic data confirm that we have here an ideal temperature throughout the year and a significant number of sunny hours (a study written in 1868 mentions that “the sun shines on the vineyards all day long”). These are very important elements in reaching full maturity of grapes. The vineyards are especially designed to produce wines with great character, both red and white.



History

Sâmburești

The wine region that's home to Castel Bolovanu is one of the most beautiful and most ancient in Romania, with recent archeological discoveries indicating its history to be at least 2000 years old. The mineral makeup is typical for alluvial soils, providing a distinct character to the wines. The terraces face south-west, on a downward slope towards the river Olt, acting like a thermal regulator, permitting the grapes to develop undisturbed. The ideal micro-climate specific to these lands guarantees a remarkable equilibrium between sugars, acidity and polyphenols.

Stârmina

Situated in the south-west, close to the Danube, with a climate with Mediterranean influence, this wine region always delivered remarkable wines. Ideal temperatures all year long and significant sunshine hours (an 1868 study even says that “the sun shines over the vineyards all day long”) strongly favors the complete maturation of the grapes.

Winemaker- Iustin Urucu



He was born on March 17th 1976 in a family where science was at great pride. His mother worked for the scientific department of the ART Museum of Craiova City and she had a part of the lab equipment at home.

Therefore, Iustin got in touch with Chemistry at an early stage. He worked initially under strict supervision but as he grew up he started to experience alone.

He remembers:

„I used to spend my summer holiday at the seaside, in Constanta City, Dobrudja (a famous wine region) and I can say it was then when I felt the attraction towards winemaking”.

He started to think of a career and his aunt was the one who turned a thought into a decision. She graduated the Food Chemistry University and she had a good job, supplying for the whole family.

Iustin says about her:

"She had money, she even travelled abroad (which was, in the Communist era forbidden to most Romanians) and I was so impressed by her that I have decided to follow her path".

His destiny will have to change in the 3rd year of University when student have to choose their specialty. He chose winemaking. A very serious, well equipped University section.

Shortly after he finished the studies one of his teachers presents him a great offer.

*"He told me about the intentions of those people, the investments they want to make, but he warned me that it would not be easy, that there were heavy conditions, that I would not live in the city. I accepted, I was contacted by Vinarte and on October 15, 1999 we started collaborating. I was appointed technologist engineer at Bolovanu Winery, so I can be proud to have put my shoulder to the birth of the first **Soare**. "*

A wonderful journey begins. At Vinarte Winery he creates standard category wines: Sirena Dunării, Prince Matei, Prince Mircea, Castel Bolovanu, Nedeea, Soare.

In an interview about his latest creation, UNIQ wine, he says:

"Courage and play are two of the freedoms I care about. UniQ is the answer to the freedom I enjoy. I have the courage, because it is the only way we can evolve and bring something new, extraordinary in my creations and I like to play, because linear wines become dull. "

Grape Varieties (Castel Stârmina): Tămâioasă Românească, Riesling, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Cabernet Franc, Novac, Negru of Drăgășani, Fetească Neagră.



CAMPAIGN FINANCED WITH THE PARTICIPATION OF EUROPEAN UNION AND ROMANIA