

Fetească Albă



Some of the grapes and therefore wines we know today in Europe are the result of fighting the great phylloxera invasion of the late XIX-th century. Just a couple of old world grapes survived. One of these is Fetească Albă, which translates as “White Maiden”. This is a native variety with a history spanning over at least a few centuries, if not millenniums. The name is a mirroring of the native red grape Fetească Neagră.

Feteasca Alba is an old variety with probable origins in the historic region of Moldavia, where it has been cultivated traditionally. Nowadays the Republic of Moldova’s 4,334 ha (10,710 acres) of Feteasca Alba are in the centre and south of the country, producing wines with medium acidity, floral and citrus flavours, often used to make sparkling wines and almost all wineries have it in their portfolios. It is fascinating to discover the particularities of each area given by the terrain typology and the wine-making styles.

Feteasca Alba is a vigorous, early budding, mid ripening vine with compact bunches of small, thin-skinned berries. It is susceptible to downy and powdery mildews, botrytis bunch rot and mites but resistant to cold winter temperatures (to -20 °C/-4 °F). The harvesting of the grapes is done late, at full maturity and the wine can be enjoyed young or up to 3-4 years if it’s a premium which ages well.

It is a very versatile grape. The traditional style was to make a mid-sweet, but more modern winemaking techniques create a dry, elegant wine which shows of refreshing acidity, well balanced with medium alcohol. The wine is aromatic, fresh with green and stone fruits, citric or floral, but also complex especially after barrel maturation.

While Feteasca Alba's naturally high sugar levels make it well suited to sweet-wine production, in warmer vintages the grapes often struggle to retain desirable levels of acidity. Sweet or semi-sweet wines impresses with delicate white flower aromas like jasmine and linden tree, married perfectly with citric notes including hints of lime, lemon zest or grapefruit. It can evolve into summer wild flowers, sun-dried hay, and even stone fruit (peach) and some sweet wines develop hints of honey.



Feteasca Alba produces single grape wine, but some blends also emerged in the last few years. It's customary to use it next to Chardonnay, Sauvignon Blanc or its offspring, Feteasca Regala (Royal Maiden).

The floral aromas found in the Feteasca Alba can satisfy those in love with delicate and discrete wines. Think about the smells you would find in an orchard in a late summer afternoon.

“*Feteasca Alba that has been selected for our private label comes from Codru, Central Region of Moldova, where the slightly cooler climate reflects in a less sweet and more acidic flavour profile of the grapes and ensures the crispiness of our **Visible[in]Visible** wine.*”

*The best way to experience the whole complexity of **Visible[in]Visible** Feteasca Alba is to serve it chilled up to 12°C. It is a very light and subtle wine with the floral notes, balanced body and citric hints. This one is a definite “must try”.*”



— **Laurynas Karmalavicius**
INVISIBLE WINES, Brand owner

