



FACTS ABOUT ROMANIA

Romania Requirements for Visa and Entry

Travel Documents

American and Canadian citizens as well as citizens of Australia, New Zealand and most European countries **do not need an entry visa** to visit Romania, for stays up to 90 (ninety) days.

However, a valid passport is required for all overseas/ non-EU visitors. Your passport has to be valid for the entire duration of your visit (it will not expire sooner than your intended date of departure). For stays longer than 90 days visitors need to contact a local passport office in Romania or a consulate of Romania, to obtain a visa.

- Citizens of the countries of the European Union can enter Romania with a valid passport or with their National Identity Card.
- U.S. / Canadian/ Australian/ New Zealand and all European Driver licenses are valid for driving in Romania for 90 days from the date of entry into Romania.
- Citizens of any other country should check the visa regulations that apply to them with the nearest Romanian Consulate. More entry and visa information as well as a list of Romanian Consulates abroad are available at <http://mae.ro/en/node/2040>.

There is no Entry or Departure Tax.

[List of countries whose nationals, bearer of a regular passport, are exempt from the requirement of a Romanian visa.](#)

[List of countries whose nationals, bearer of diplomatic, service, official passport and seamen's books, are exempt from the requirement of a Romanian visa.](#)

[List of countries whose nationals, holders of regular passport, need a visa to enter Romania.](#)

More information:

http://romania.usembassy.gov/acs/romanian_visa.html

Health

No immunizations or unusual health precautions are necessary or required. Romania has no infectious risks and there are no poisonous insects. There is no malaria in Romania. During the summer months there are mosquitoes in the Danube Delta and some low-lying regions. For your comfort take some mosquito repellent when traveling during summer season. Tap water is safe to drink but if you are in doubt buy bottled water.

Source: www.romaniatourism.com

Romania is home to more than 1/3 of the natural mineral springs in Europe. Bottled water is inexpensive and widely available. Some Romanian bottled waters are rated the best in the world for purity and taste and are exported to many foreign countries.

Naturally, we hope that you will never need to use any medical facilities. However, Romania has good medical facilities and Romanian doctors are known for their high standard of medical education. Your embassy in Romania can probably provide a list of preferred physicians or medical facilities.

Travel with Pets

Documents needed to take your pet into Romania include a **Veterinary Health Certificate** and a **proof of rabies vaccination**, not older than six months. Translation of documents is not needed if they are in English, French or German. There are no specific customs regarding pets. Pets are allowed on trains and buses. However, large dogs must wear a muzzle.

Each hotel or restaurant has its own pet policy. In general pets are allowed in hotels and restaurants. Hotels usually charge a little bit extra for guests bringing their pets. Romanians love pets and please don't be surprised or offended if someone you don't know tries to pet your dog or cat without asking permission.

Customs

Romanian Customs regulations are in line with those of most European countries. A traveler can enter and leave Romania with up to 10,000 Euros in cash or traveler's checks. Amounts over 10,000 Euros have to be declared at Customs.

Items that must be declared at customs also include: art objects, historic artifacts, weapons, ammunition, explosive materials, toxic and hazardous substances.

Import allowances:

- Tobacco: 200 cigarettes (one carton) or 40 cigars
- Liquor: 4 litres of wine or 2 litres of liquor or two litres of wine and one litre of liquor (one litre = 33.8 fl. oz)
- A reasonable quantity of gifts
- Medicines for own use

Customs officers do not usually check the luggage of individual travelers or tour groups. However, you must know that, as in any other country, custom officers have the authority to check passports and to conduct enforcement examinations without a warrant, ranging from a single luggage examination to a personal search.

[More information on customs regulations](#)

General information

- **Official Name:** Romania
- **Location:** (Southeastern) Central Europe
- **Time Zone:** Seven hours ahead of U.S. Eastern Standard Time (GMT + 2)
- **Flag of Romania:** Three vertical stripes: red, yellow and blue.
- **Area:** 92,043 sq. miles (238,391 sq. km) roughly the same size as the United Kingdom
- **Population:** 19,942,000 (March 2014) - Romania's population lives in 320 cities and towns and 12,956 villages.
- *** Capital:** Bucharest (*București*)
- **Largest cities:** Bucharest (1,883,400), Cluj Napoca (324,600), Timisoara (319,300), Iasi (290,400), Constanta (283,900), Craiova (269,500), Brasov (253,200), Galati (249,400), Ploiesti (209,900), Oradea (196,400).
- **Main Ethnic Groups:** Romanian 84%, Hungarian 6.1%, Gipsy 3.1%, German 0.2%, Ukrainian 0.2%
- **Religions:** Christian Orthodox 81%, Roman Catholic 4.3%, Reformed 3%, Greek-Catholic 0.7%, Unitarian 0.3%, Jewish, other.
- **Official Language:** Romanian (1,700 years old)
- **Currency:** Leu (RON) (plural *Lei*): lion (english)
- **Climate:** Temperate, four distinct seasons, similar to northeastern USA
- **Form of State:** Romania is a semi-parliamentary democracy based on a bicameral Parliament: the Chamber of Representatives (*Camera Deputaților*) and the Senate (*Senat*). All members of the legislature are directly elected from Romania's 41 counties.)

* Romania is a member state of the European Union and North Atlantic Treaty Organization (NATO)

* **Economy:** "Romania is booming" would best describe the host country - wealthier, more dynamic and more sophisticated than stories suggest. The largest of the Balkan countries and located in Central Europe at approximately even distances from the northernmost, easternmost and southernmost points of the continent, the country emerged as an area where cultural and geostrategic domains have met. Historical and political circumstances have enhanced the interconnecting feature in Romania – a place of European cross-roads. The country is an island of stability in the region, with a broad openness to the European and Euro-Atlantic structures.

The latest revised growth figures show that Romania was the fastest growing economy in the European Union. The collapse of the Communist in 1989, reforms in the 2000s (decade) and its 2007 accession to the European Union have led to an improved economic outlook. The country is a regional leader in multiple fields, such as IT and motor vehicle production. Bucharest, the capital city, is one of the largest financial and industrial centres in Eastern Europe.

About Romania

Romania's territory features splendid mountains, beautiful rolling hills, fertile plains and numerous rivers and lakes. The Carpathian Mountains traverse the centre of the country bordered on both sides by foothills and finally the great plains of the outer rim. Forests cover over one quarter of the country and the fauna is one of the richest in Europe including bears, deer, lynx, chamois and wolves. The legendary Danube River ends its eight-country journey at the Black Sea, after forming one of the largest and most biodiverse wetlands in the world, the Danube Delta.

About a third of the country consists of the Carpathian Mountains (also known as the Transylvanian Alps). Another third is hills and plateaus, rich with orchards and vineyards. The final third is a fertile plain, largely devoted to agriculture.

The name Romania, and its derivatives, come from the Latin word 'Romanus', a legacy of Roman rulers who took control of ancient Dacia in 106 A.D. Romanian retains a number of features of old Latin and also contains many words taken from the surrounding Slavic languages, as well as from French, Old Church Slavonic, German, Greek and Turkish. Romanian holds the intriguing status of being the only member of the Romance language family spoken in Eastern Europe.

Romania's history has not been as idyllically peaceful as its geography. Over the centuries, various migrating people invaded Romania. Romania's [historical provinces](#) Wallachia and Moldova offered furious resistance to the invading Ottoman Turks. Transylvania was successively under Habsburg, Ottoman, Hungarian or Wallachian rule, while remaining an (semi) autonomous province.

Source: www.romaniatourism.com

Romania's post WWII history as a communist-block nation is more widely known, primarily due to the excesses of the former dictator Nicolae Ceausescu. In December 1989 a national uprising led to his overthrow. The 1991 Constitution established Romania as a republic with a multiparty system, market economy and individual rights of free speech, religion and private ownership.

Foreign visitors consider Romanians among the friendliest and most hospitable people on earth. Romanians are by nature fun loving, warm, hospitable, playful, with an innate sense of humor.

Romania is associated with big names in arts and sports:

- **Constantin Brancusi** — one of the most acclaimed modern sculptors.
- **Angela Gheorghiu**, one of the world's greatest opera soprano - www.angelagheorghiu.com
- **Alexandra Nechita** — a young Romanian painter living in California, known for her distinct style. For more info about Alexandra and her art please visit: <http://alexandranechita.com/>
- **Ilie Nastase** — Twice ranked as the world's number one men's player in the early 1970s, Ilie Nastase won two Grand Slam singles titles during his illustrious career - the US Open in 1972 and the French Open in 1973. One of the greatest touch players of the post-war era, Nastase was runner-up at Wimbledon in 1972 and 1976 and, in all, he won 57 career singles titles and 51 doubles titles. Nastase is still one of crowd's favorites at the U.S. Open.
- **Radu Lupu** - If there's one pianist who challenges you to hear classical music in a whole new way, it's Radu Lupu. Since winning the Van Cliburn Competition in 1966, he's gained a loyal following for his idiosyncratic interpretations that always explore the complex emotions behind the music. (Attribution: www.carnegiehall.org)
([More about Radu Lupu](#))
- **Nadia Comaneci** — A gymnastics legend, stunning the world with her skills on the uneven bars, the first in the world to score a perfect 10. Nadia is practically single-handedly responsible for the popularity of gymnastics as a sport, thanks to sweeping the Olympics for gold medals in her youth.
- Other world renowned Romanian artists include the writer **Eugen Ionesco**, pan flute virtuoso **Gheorghe Zamfir** and musician **George Enescu**.

National holidays & observance

Orthodox Easter Day in Romania - Easter Day (*Paștele*) is a public holiday across Romania and celebrates Jesus' resurrection from death, as told in the Christian bible. Romania's Easter holiday follows the Orthodox Easter date, which is often different from the Easter date determined by other Christian churches.

What do people do?

Easter is one of the most important religious celebrations in Romania. Many churches across Romania hold special Easter services. Families and friends gather for an Easter lunch or dinner, where meals include:

- Lamb meat, including *drob* (lamb organs' haggis with vegetables).
- *Pască*, a special type of *Cozonac* (walnut pound cake).
- Painted eggs. The colors that are used are red, yellow, blue, green and black.

Romanians call the painted and decorated eggs "oua incondeiate", "oua impiestrite", or "oua inchiestrite". It is customary to knock each other's eggs during Easter, and it is believed that people who knock each other's eggs will see each other again after death.

Public life

Easter Sunday and Easter Monday are public holidays in Romania so banks, public offices, and many private businesses are closed. People intending to travel via public transport during public holidays must check with the public transit authorities on any changes to time schedules

Symbols

One of the most important colors used to paint Easter eggs is red, which symbolizes, Jesus' blood when he was crucified. These eggs are often called "rosele", "rusele" or "rosetele", as "rosu" means "red" in Romanian. The most used decorative motifs for decorating Easter eggs include:

Source: www.romaniatourism.com

- The lost path, where souls walk toward the judgment.
- The cross.
- The fir or oak leaf.



- Various plants and animals.

The Easter candles that are used at a church mass/service are kept afterwards because they symbolize protection.

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Romanian Foods

Foods - The central characteristic of the Romanian cuisine is its great variety. It is a cuisine influenced by repeated waves of different cultures: the ancient Greeks, with whom Romanians traded; the Romans, who gave the country its name; the Saxons, who settled in southern Transylvania; the Turks, who for centuries dominated Romania; as well as Slavic and Magyar neighbors. All of these influences gradually blended into the varied and delicious Romanian culinary tradition" (*Nicolae Klepper — Taste of Romania*)

The main ingredients used by Romanian chefs are meats such as pork, beef and lamb, fish, vegetables, dairy products and fruit. A traditional Romanian meal may include:

Appetizer - All kinds of cheeses, cold cuts and vegetable spreads.

A traditional drink enjoyed with appetizers is "țuică" (a potent plum brandy) which varies in strength, dryness and bouquet according to the production area.

Soup - *Borș* is fermented wheat bran, a souring agent for *ciorbă*. *Borș* is also used today as a synonym for *Ciorbă*, but in the past a distinction was made between *borș* and *ciorbă* (*acritură*), the souring agent for the latter being the juice of unripe fruits, such as grapes or mirabelle, or woodsorrel leaves. *Ciorbă* is the traditional Romanian sour soup

- *Ciorbă de burtă* (tripe soup) soured with sour cream
- *Ciorbă de perișoare* (meatball sour soup)
- *Ciorbă de fasole cu afumătură* (bean and smoked meat soup)
- *Ciorbă țărănească* (peasant soup) made with a variety of vegetables and from any kind of meat (beef, pork, mutton, fish)
- *Ciorbă de legume* (vegetable soup)
- *Ciorbă de pește "ca-n Deltă"* (fish soup prepared in the style of the Danube Delta)
- *Ciorbă de praz* is a leek soup
- *Ciorbă de pui* is a chicken soup
- *Ciorbă de lobodă* is a red orach soup

Source: www.romaniatourism.com

- *Ciorbă de salată cu afumătură* (green salad and smoked meat soup)
- *Ciorbă de sfeclă* also called Borș de sfeclă or Borș rusesc

- *Supă* (generic name for sweet (usually clear) soups, made out of vegetables alone or combined with poultry and beef). The difference between *Supă* and *Ciorbă* is that from *Supă* meat and most vegetables are removed, the resulted liquid being served with dumplings or noodles. There are also a number of sour soups which use lemon juice as a souring agent, called *Supă a la grec* (Greek soups).

- *Supă (de pui) cu găluște* (halušky, clear dumpling soup with chicken broth)
- *Supă (de pui) cu tăieței* (clear noodle soup with chicken broth)

Meat dishes

- *Miștei* (mici) - grilled minced-meat rolls (small skinless grilled sausages)
- *Chiftele* - a type of large meatball covered with a flour crust or breadcrumb crust
- *Pleşcoi sausages* – a traditional type of sausage
- *Cârnați* - a garlicky sausage
- *Ciulama* - white roux sauce used in a variety of meat dishes
- *Ciulama de vițel* - veal ciulama
- *Ciulama de pui* - chicken ciulama
- *Slănină* (șuncă) - pork fat, often smoked
- *Tochitură* - a Romanian-style stew (meat stew seasoned with onions and/ or spices)
- *Varză călită* - steamed cabbage with pork ribs, duck or sausages
- *Sarmale* - minced meat with rice, wrapped in either pickled cabbage leaves or vine leaves
- *Tobă* - sausage (usually pig's stomach, stuffed with pork jelly, liver, and skin)
- *Caltaboș/chișcă* - a cooked sausage made of minced pork organs and rice, stuffed in a pig casing
- *Drob de miel* - a lamb haggis made of minced organs wrapped in a caul and roasted like a meatloaf; a traditional Easter dish
- *Frigărui* - Romanian-style kebabs
- *Limbă cu măslină* - cow tongue with olives
- *Musaca* - an eggplant, potato, and meat pie
- *Ostropel* - method of cooking chicken or duck
- *Papricaș* - Goulash
- *Pârjoale* - a kind of meatball
- *Piftie* - preparation is similar to the French demi-glace. Pork stock reduced by simmering is placed in containers, spiced with garlic and sweet paprika powder along with the boiled pork meat and left to cool. The cooled liquid has a gelatinous consistency.
- *Șnițel* - a pork, veal, or beef breaded cutlet (a variety of Viennese *schnitzel*)
- *Cordon bleu șnițel* - breaded pork tenderloin stuffed with ham and cheese
- *Mosaic șnițel* - a specialty of Western Romania, two thin layers of different meats with mushroom or other vegetable filling
- *Șnițel de pui* - breaded chicken breast cutlet
- *Stufat* - lamb, onion and garlic stew

Fish dishes

- *Salata de icre* - roe salad, traditionally from carp, pike or various marine fish species, called tarama, and onion
- *Plachie din pește* - ragout of river fish with vegetables
- *Saramură de crap* - carp in brine
- *Pană de somn rasol* - catfish in brine with garlic
- *Chiftele de pește* - fish cake
- *Papricaș de pește* - fish paprikash
- *Crap pane* - breaded carp fillet
- *Ghiveci cu pește* - vegetable stew with fish
- *Macrou afumat* - smoked mackerel fillet

Vegetables dishes

Source: www.romaniatourism.com

- *Zacuscă - Iahnie* - beans, spiced up, cooked until there's no more water and a soft sticky sauce binding beans together has formed
- *Fasole batută* - boiled beans that are mashed up, spiced with salt, pepper and a bit of garlic. It's served with diced and fried onions and tomato paste or sauce.
- *Mămăligă* - cornmeal mush, also known as Romanian-style polenta. Mămăligă can be served as a side dish or form the basis of further dishes, such as "mămăligă cu lapte" (polenta with hot milk), bulz (baked polenta with Romanian sheep cheese and cream), "mămăliguță cu brânză și smântână" (polenta with telemea (Romanian cheese similar to feta cheese) and sour cream) etc.
- *Pilaf* - rice, vegetables, and pieces of meat (optional), often wings and organs of chicken, pork, or lamb. Cooking method is very similar to risotto.
- *Ardei umpluți* - stuffed bell peppers
- *Dovlecei umpluți* - stuffed zucchini
- *Vinete umplute* - stuffed eggplant
- *Ghiveci* - vegetable stew or cooked vegetable salad similar to the Bulgarian *gjuvec* and the Hungarian *lecsó*
- *Mâncare de mazăre* - pea stew
- *Tocană de ciuperci* - mushroom stew



Salads

- *Salată de boeuf* - minced boiled vegetables with meat mayonnaise and a dash of mustard
- *Salată de vinete* - roasted and peeled eggplant, chopped onion, salt, mixed with oil or mayonnaise
- *Ardei coptți* - roasted peppers salad, with vinegar and sunflower or olive oil
- *Castraveți murați* - pickled small cucumbers
- *Gogonele* - pickled green tomatoes, it is the simple version of murături asortate
- *Varză murată* - cabbage pickled in brine, flavored with dill stalks
- *Mujdei* - crushed garlic sauce
- *Murături asortate* - pickled mixed vegetables - a combination of any of the following: onions, garlic, green tomatoes, peppers, cucumbers, kohlrabi, beet, carrots, celery, parsley roots, cauliflower, apples, quince, unripe plums, small unripe watermelons, small zucchini, and red cabbage. It is most often cured in brine (Turkish version), but also in vinegar (German version).
- *Salată orientală* - potato salad with egg, onions, olives
- *Salată de sfeclă* - beet salad
- *Salată de roșii* - tomato salad, with sliced onions, bell peppers, and cucumber. Flavored with dill or parsley

Dessert

- *Papanashi* - a kind of doughnut made from a mixture of sweet cheese, eggs, and semolina, boiled or fried and served with fruit syrup or jam and sour cream
- *Clătite cu brânză* – pancakes, crepes filled with cottage cheese, raisins and spices
- *Gogoși* - literally "doughnuts"
- *Prăjituri* - assorted pastries
- *Joffre cake* - invented at the Casa Capșa restaurant in Bucharest
- *Savarine* - savarina
- *Amandine* - chocolate sponge cake with almond and chocolate filling, glazed in chocolate
- *Cozonac* - traditional holiday sweet bread filled with walnuts, poppy seeds or cream cheese

A Unique Romanian Cheese

Cheese and tree bark don't seem like a natural fit. But this specialty of southeast Transylvania, especially in the towns and villages that include Moeciu and Fundata, may go as far back as the 14th century. Dairy farmers needed a way to store the surplus cheese, and the local evergreen forests provided the perfect vehicle. After all, woody bark provides wonderful protection for trees. Strip the bark from a fir tree, wrap it around the cheese and presto: the dairy product remains moist and preserved from the elements.

Source: www.romaniatourism.com

Types of traditional cheese:

- *Brânză de burduf* is a kneaded cheese prepared from sheep's milk and traditionally stuffed into a sheep's stomach; it has a strong taste and semi-soft texture
- *Brânză topită* is a melted cheese and a generic name for processed cheese, industrial product
- *Brânză în coșuleț* is a sheep's milk, kneaded cheese with a strong taste and semi-soft texture, stuffed into bellows of fir tree bark instead of pig bladder, very lightly smoked, traditional product
- *Caș* is a semi-soft fresh white cheese, unsalted or lightly salted, stored in brine, which is eaten fresh (cannot be preserved), traditional, seasonal product
- *Cașcaval* is a semi-hard cheese made with sheep's or cow's milk, traditional product
- *Năsal*, with a pungent aroma, traditional product
- *Penteleu*, a type of *Cașcaval*, traditional product
- *Telemea*, cow's or sheep's milk white cheese, vaguely similar to feta. The traditional "Brânză de Brăila" (a type of *telemea* which has become quite scarce) is spiced with *Nigella damascena* seeds, which give it a unique flavor.
- *Urdă* - made by boiling the whey drained from cow's or ewe's milk until the remaining proteins precipitate and can be collected, traditional product



The Origin of Pastrami

Little Romania in lower Manhattan was a neighborhood within a neighborhood, tucked into the blocks bound by East Houston Street, Allen Street, Grand Street, and the Bowery. When the Romanian-born writer Marcus Ravage arrived in New York in 1900, he found the area thriving; restaurants had opened everywhere, he recalled in a memoir, and the first Romanian delicatessens were displaying "goose-*pastrama* and kegs of ripe olives".

"Goose-*pastrama*" was the starting point for American pastrami. The Jewish immigrants who settled in Little Romania brought with them a traditional technique for preserving goose by salting, seasoning, and smoking the meat. In America, however, beef was cheaper and more widely available than goose, so *pastrama* was made with beef brisket instead. Later the name became pastrami—perhaps because it rhymed with "salami" and was sold in the same delicatessens. By the time Little Romania dispersed in the 1940s, New Yorkers from every ethnic background were claiming expertly sliced pastrami as their rightful heritage.

Transylvanian Treats: One Sweet "Cylinder"

A long rope of sweet yeast dough is tightly wrapped in a spiral around a wooden form, something like a rolling pin, and dusted with sugar. It is then baked, slowly turning, on a rotating spit above an open flame. Carefully edged off its wooden mold after baking, each chimney cake is a whimsical-looking, soft bread with an addictively crunchy caramelized sugar crust and an airy open center.

Anna Kozma, who hails from Romania, said this special-occasion cake (called *kurtoskalacs*, or chimney cake) was just a provincial treat until after the fall of Communism, when entrepreneurs began opening city shops in Romania, Hungary and elsewhere in Europe.

Now, at her Chimney Cake store and cafe in Long Island City - Queens,

Ms. Kozma makes everything by hand,

in an open kitchen in plain view, introducing a whole new population

to the pleasures of these tubular treats that look like giant empty cannoli. She makes an old-fashioned sugar-dusted version, of course, but her menu also includes variations from cinnamon to crushed walnuts to chocolate shavings.

They are best eaten, fresh, by breaking off pieces.

Romanian Wines

Romania's climate and soil are hospitable to the production of many different types of wines, from dry, sparkling whites to rich, aromatic, purplish reds.

Popular domestic grape varieties used for wine production include *Frânçușă*, *Fetească Albă*, *Tămâioasă*, *Fetească Neagră*, *Băbească*.

* Types of traditional wines:

Frânçușă – A very versatile soft, dry wine, crisp and lively, with just the slightest touch of sweetness.

Source: www.romaniatourism.com

Fetească Albă – Semi-dry white wine, well balanced, with a distinct aroma reminiscent of the first flowering of the vineyard.

Tămâioasă Românească - A naturally sweet or semi-sweet white wine with subtle honey and basil aromas, an exquisite amber color and a persistent rich taste. Its sweet taste may also suggest a blend of rose petals and wild berries.

Grasă de Cotnari – A naturally sweet white wine with a delicate fragrance and a smooth interplay of fruitiness and acidity.

Galbenă de Odobești – A light white wine with a delicate bouquet that preserves the fragrance of the mellow grape.

Fetească Neagră – Semi-sweet, medium bodied, light red wine, with original aromas.

Băbească Neagră – Traditional full bodied red wine with a delicate bouquet and a slight taste of clove.

Cadarka - this red, native variety, displaying a ruby-red color with a stinging taste of fresh clove, was the wine of the imperial court of Vienna during the reign of Emperor Franz Josef, in the 18th century.

Romania also produces its share of worldwide vintages, including Riesling, Merlot, Sauvignon Blanc, Cabernet Sauvignon, Chardonnay and Muscat Ottonel.

Romanian Vineyards:

- Jidvei Vinery
- Segarcea - Crown's Estate (Royal Domain)
- Murfatlar Vineyard
- Cotnari Vineyard
- Odobești
- The Miniș Maderat Vineyard
- Recaș

Traditional drinks

- **Pălincă** is a strong, double-distilled plum brandy, produced in Transylvania
- **Tuică** is a plum brandy
- **Afinată** is blueberry liqueur
- **Vișinată** is a sour cherry liqueur
- **Zmeurată** is a raspberry liqueur
- **Horincă** is a plum brandy, produced near the border with Ukraine
- **Rachiu** is a fruit brandy. Whereas "rachiu" can be made from any fruits (except plums), "țuică" is reserved exclusively to brandy made of plums.
- **Secărică** is a caraway fruit flavored vodka, similar to the German kümmel
- **Șliboviță** is a plum brandy, produced near the border with Serbia
- **Socată** is a non-alcoholic beverage made of fermented elderflower (Sambucus nigra) blossom
- **Spumă de drojdie** is a brandy produced from grapes that have been used in wine production, very similar to the Italian grappa
- **Turț** is a strong, double-distilled plum brandy, named after the village of Turț in northwestern Romania

Source: www.romaniatourism.com