



CÔTE DU DANUBE



MERLOT & CABERNET

Harvesting: Manually harvested and inspected on a sorting table

Variety: Merlot, Cabernet

Yield: 40-45 hl/ha

Denomination: (PGI) Protected Geographical Indication Danube Plain

Origin: Own vineyards, Oryahovo, Bulgaria

Volume: 0.75 l

Vinification: Maceration and fermentation in stainless steel tanks with plug-in system and temperature control

Aging: French, Bulgarian oak 6-9 months

Color: Vivid and sparkling ruby color with light brick-colored nuances

Aroma: Intensive and long lasting aromas of black fruits (blackcurrant and blackberry), red fruits (sour cherry), with herbaceous notes, spices (cloves) and vanilla

Taste: Intensive and lasting taste of black and red fruits, spices, vanilla and smoke

Serving temperature: 16-18° C

Food pairings: Pasta, sausages, roasted meat, cheese

Awards:

