



CÔTE DU DANUBE

CHARDONNAY & TAMYANKA



Harvesting: Manually harvested and inspected on a sorting table.

Variety: Chardonnay, Tamyanka (Muscat à petits grains)

Yield: 30-40 hl/ha

Denomination: (PGI) Protected Geographical Indication Danube Plain.

Origin: Own vineyards, Oryahovo, Bulgaria.

Volume: 0.75 l

Vinification: Fermentation in stainless steel tanks with temperature control.

Color: Sparkling lemon color with excellent shine and clarity.

Aroma: Intense, dominated by notes of tropical fruits, white flowers and green fruits (grapes, apple).

Taste: Elegant full bodied taste of green and tropical fruits, flowers, with great freshness and minerality.

Serving temperature: 7-10°C

Food pairing: With appetizers, with vegetarian and exotic dishes, cheese and with desserts.

Awards:

