



# CÔTE DU DANUBE

## DANUBE ROUGE

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**Harvesting:** Manually harvested and inspected on a sorting table.

**Variety:** Merlot, Syrah & Gamza

**Yield:** 25-30 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.

**Aging:** French, Bulgarian oak 4-6 months.

**Color:** Medium intensity crimson color with cherry glare.

**Aroma:** Rich in fruity nuances – cassis, blackberry, mulberry – hints of violet and dark chocolate.

**Taste:** Strong, balanced taste with smooth finish, notes of black fruits, spices, tobacco, which merges into vanilla and smoke in the aftertaste.

**Serving temperature:** 17-20°C

**Food pairing:** Roasted meat, lamb, cheese.

**Awards:**

