



# CÔTE DU DANUBE

## PINOT NOIR



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

**Variety:** Pinot Noir

**Yield:** 45-45 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 temperature control

**Aging:** French, Bulgarian oak 6-9 months

**Color:** Dense ruby-red color with a touch of violet and brick-colored nuances

**Aroma:** Intensive and long lasting aroma of red stone fruits (sour cherry, cherry), smoke, dark chocolate and vanilla

**Taste:** Intensive taste of red fruits (cherry, raspberry) and black fruits (plum). Very good length and aftertaste with aromas of smoke and vanilla

**Serving temperature:** 15-17° C

**Food pairings:** Salmon, duck, BBQ, roasted meat and cheese

**Awards:**

