



CÔTE DU DANUBE

ROSE



Harvesting: Manually harvested and inspected on a sorting table

Variety: Cabernet Sauvignon, Syrah

Yield: 30-35 hl/ha

Denomination: (PGI) Protected Geographical Indication Danube Plain

Origin: Own vineyards, Oryahovo, Bulgaria

Volume: 0.75 l

Vinification: 1 hour maceration and fermentation in stainless steel tanks with temperature control

Color: Pink color with light nuances of strawberry and peach, crystal clarity and shine

Aroma: Fine aroma of strawberry, elegantly combined with the fragrances of raspberries and cherries

Taste: Mild and harmonious taste of red fruits, with wonderful freshness, good volume and length

Serving temperature: 8-10° C

Food pairings: As an aperitif, BBQ, pizza, sushi and desserts

Awards:

