



CÔTE DU DANUBE

“Bulgaria’s leading producer of Viognier”
(Oz Clark)

VIOGNIER



Harvesting: Manually harvested and inspected on a sorting table

Variety: Viognier

Yield: 40-45 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. Sur lies aging for at least 1 month

Color: Lemon color

Aroma: Fresh aroma of citrus and stone fruits, with delicate tropical fruits notes

Taste: Well structured taste, with crispy aromas of citrus and stone fruits and notes of flowers. Good length and pleasant aftertaste

Serving temperature: 10-12° C

Food pairings: With appetizers, fish, poultry, sea food and exotic dishes

Awards:

