



# CÔTE DU DANUBE

## ROSE

**Vintage:** 2018

**Harvesting:** Selectively handpicked and manually inspected on a sorting table

**Variety:** Pinot Noir

**Yield:** 25-30 hl/ha

**Denomination:** (PGI) Protected Geographical Indication Danube Plain

**Origin:** Own vineyards, Oryahovo, Bulgaria

**Volume:** 0.75 l

**Vinification:** Maceration - 6 hours, fermentation in stainless steel tanks with temperature control. Sur lie aging for 2 months.

**Color:** Elegant pale rose color.

**Aroma:** Delicate with notes of raspberry, strawberry, accompanied with light creamy sweetness.

**Taste:** Fine, tender, well balanced with light acidity. Nuances of red fruit prevail in the aftertaste.

**Serving temperature:** 8-10° C

**Analysis:** Alc. 13,5%; R. sugar 2,1g/l;  
Total asidity 5,99g/l

**Food pairings:** as an aperitif, with fruit salad, seafood, poultry in a sour cream sauce

