



CÔTE DU DANUBE

PINOT NOIR



Harvesting: Selectively handpicked and manually inspected on a sorting table

Variety: Pinot Noir

Yield: 40-45 hl/ha

Denomination: (PGI) Protected Geographical Indication Danube Plain

Origin: Own vineyards, Oryahovo, Bulgaria

Volume: 0.75l

Vinification: Maceration and fermentation in stainless steel tanks with temperature control

Aging: French and Bulgarian oak 6-9 months

Color: Dense ruby-red color with a touch of violet and brick-colored nuances. Ideal clarity and gloss

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

Taste: Intensive taste with pleasant sweetness and spicy tannins, very good length and aftertaste with aromas of smoke and vanilla

Serving temperature: 16-18° C

Food pairings: Salmon, duck, roasted meat and cheese