



CÔTE DU DANUBE

VIOGNIER



Harvesting: Selectively handpicked and manually 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: 0.75l

Vinification: Fermentation in stainless steel tanks with temperature control. Sur lie aging for at least 1 month

Color: Light yellow color with perfect clarity and shine

Aroma: Clean and fresh aroma with delicate well-developed tropical fruit tone

Taste: Well-structured taste, with crisp fruity notes, good length and pleasant aftertaste

Serving temperature: 10-12° C

Food pairings: Fish, poultry, cold appetizers and cheese