VIA ISTRUM

ESPERANTO



Harvesting: Manually harvested and inspected on a sorting table.
Variety: Cabernet Sauvignon, Cabernet Franc, Syrah, Gamza
Yield: 18 – 22 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.
Aging: French, Bulgarian oak 6 – 8 months.
Color: Ruby color, with great shine.
Aroma: Intensive aroma, with notes of black and red forest fruits, tobacco, spices (white pepper) and chocolate.
Taste: Long, with well-structured body, flavors of black fruits, herbaceous note (blackcurrant leaf), spices, white pepper, chocolate and delicate vanilla finish in the aftertaste.
Serving temperature: 16-18° C
Food pairing: Roasted meat, duck, game and cheese.

Awards: