VIA ISTRUM

MARSELAN



Vintage: 2017
Harvesting: Manually harvested and inspected on a sorting table
Variety: Marselan
Yield: 25-30 hl/ha
Denomination: (PGI) Protected Geographical Indication Danube Plain
Origin: Own vineyards, Oryahovo, Bulgaria
Volume: 0.75 l
Alcohol: 14,5 %
Vinification: Maceration and fermentation in stainless steel tanks with temperature control
Aging: French oak 6-9 months
Color: Vivid and sparkling garnet-red color
Aroma: Lasting and complex aromas of red and black fruits (sour cherry and blackberry), well combined with the fragrances of smoke and caramel
Taste: Rich, intense homogeneous taste of red and black fruits. Notes of cedar, vanilla and chocolate in the aftertaste
Serving temperature: 15-17° C
Food pairings: BBQ, roasted meat, game and chocolate dessert

Awards: