CÔTE
DU
DANUBE



DANUBE ROUGE

Harvesting: Manually harvested and inspected on a sorting table
Variety: Merlot, Syrah & Gamza
Yield: 25-30 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 4-6 months
Color: Medium intensity crimson color with cherry glare
Aroma: Rich in fruity nuances – cassis, blackberry, mulberry – hints of violet and dark chocolate
Taste: Strong, balanced taste with smooth finish, notes of black fruits, spices, tobacco, which merges into vanilla and smoke in the aftertaste
Serving temperature: 16-18° C
Food pairings: Roasted meat, lamb, cheese

Awards:

10 YEARS
ANNIVERSARY
2010-2020