CÔTE
DU
DANUBE

PINOT NOIR



Vintage: 2023
Harvesting: Manually harvested and inspected on a sorting table.
Variety: Pinot Noir
Alcohol: 13,5%
Yield: 45-45 hl/ha
Denomination: (PGI) Protected Geographical Indication Danube Plain.
Origin: Own vineyards, Oryahovo, Bulgaria.
Volume: 0.75 l
Vinification: Maceration and fermentation in stainless steel tanks with temperature control.
Aging: French, Bulgarian oak 6-9 months.
Color: Light red color with brick-colored nuances.
Aroma: Persistent aroma of chocolate with cherry, a hint of sour cherry, and a nuance of hazelnut.
Taste: Lightly harmonious taste with no intrusive tannins. Flavor of cherry and coffee.
Light and fresh aftertaste.
Serving temperature: 12-16° C
Food pairing: Salmon, duck, BBQ, roasted meat and cheese.

Awards: