CÔTE DU DANUBE

"Bulgaria´s leading producer of Viognier"
(Oz Clarke)



VIOGNIER

Vintage: 2024
Harvesting: Manually harvested and inspected on a sorting table.
Variety: Viognier
Alcohol: 14%
Yield: 40-45 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. Sur lies aging for at least 1 month.
Color: Pale yellow color, crystal clear.
Aroma: Clean varietal, medium intensity. Dried apricot and peach are noticeable.
Taste: Elegant and full-bodied. The flavor of apricot and honey predominates. The aftertaste is long-lasting and harmonious, with a hint of almond pit.
Serving temperature: 10-12° C
Food pairings: With appetizers, fish, poultry, sea food and exotic dishes.

Awards:

V-LABEL INTERNATIONAL V-LABEL.COM

ONE OF THE TOP 6 WORLDWIDE VIOGNIER PRODUCERS IN "WINES AND GRAPES" BY OZ CLARKE

CONCOURS MONDIAL BRUXELLES Médaille d'Argent 2022 Silver Medal