

Chiflik Livadi Chardonnay Barrique Organic

ЧИФЛИК
ЛИВАДИ

Origin

Country	Bulgaria
Wine Region	Thracian Lowlands, Struma River Valley
Winery	Chiflik Livadi

Technical Data

Grape Varieties	Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification The cold-clarified juice ferments slowly at a low temperature of 14-16°C.

Ageing On the fine lees in stainless steel tanks for 3 months, followed by 7 months in French oak barriques.

Awards and certificates



Organic wine.

Description

In Brief

Chiflik Livadi is a farm of polycultures in which various animals are raised in a sustainable way on pastures. Their motto is, "Living soil, clean food." This philosophy is also transferred in the vineyards where the most modern techniques for creating organic wines are applied, preserving the authenticity and character of the grapes and the terroir. This includes the cultivation of cover crops and even the planting of particular tree species in the vineyards.

Tasting notes

Golden colour. Delicate on the nose with a rich, powerful and persistent aroma of tropical fruits and toasted oak. The taste is voluminous and smooth, well balanced between fruit and woody taste sensations. The wine is distinguished by great length, persistence and a pleasant aftertaste.

Food Pairing

Excellent in combination with a variety of dishes - grilled vegetables, mushrooms, chicken and even roast beef.

Notes

