

Dzindzifkite Cabernet Franc

DAMIANITZA

Origin

Country	Bulgaria
Wine Region	PGI Thracian Lowlands
Winery	Damianitza Winery

Technical Data

Grape Varieties	Cabernet Franc
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification Upon entering the winery, the grapes are sorted - first as bunches, and then as berries. Vinification was carried out with slow extraction in oxygen-free tanks with precise temperature control. Contact with the skins was 3 weeks. Malolactic fermentation was carried out in the barrels.

Ageing In French oak barrels for 9 months.

Description

In Brief The grapes are from vineyards in Southeastern Bulgaria. Before the harvest, the vines, selected for this wine were marked. Upon entering the winery, the grapes were sorted - first as bunches and then as berries. This is a Cabernet Franc of great concentration with ageing potential.

Tasting notes Beautiful, deep, ruby colour. Aroma: fruit-forward, complex aroma with notes of tobacco, coffee, vanilla and herbs. Taste: mature, rich wine with a lot of potential and great taste. Lasting fragrant finish with hints of tobacco and vanilla.

Food Pairing Excellent with a variety of dishes - cured meats, mature cheeses, gourmet burgers and barbecue.

Notes

