

Gaia Ivy's Vineyard Pinot Noir Single Vineyard



Santa Sarah

Origin

Country	Bulgaria
Wine Region	PGI Thracian Lowlands, Black Sea Coast
Winery	Santa Sarah Wine Estate

Technical Data

Grape Varieties	Pinot Noir
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

Cold soak at 8°C in wooden vessels of French, German and Austrian oak with a capacity of 4500 kg, for a period of 7 days. Fermentation takes place over 3 weeks, with daily pouring and immersion of the "cap", followed by maceration at 29°C of the fermented grapes for 2 more days. Malolactic fermentation takes place in 225 liter oak barrels over a period of 4 weeks.

Ageing

12 months in 10% new and 90% used French barriques and 4 months in stainless steel vessels.

Description

In Brief

After a long search for a place with suitable soils and climate, close to the sea, which is always associated with civilizations and culture, in 2016 "Santa Sara" planted its first vineyard, of the Pinot Noir variety, on the outermost southern slopes of the eastern part of the Balkan mountain range (almost touching the Black Sea). It is a Single Vineyard, with specific slope, soil layers, drainage, altitude and a unique microclimate. The planting material is from a special massal selections of Pinot Noir from France.

Tasting notes

Vivid and transparent garnet-red colour. On the nose there is a sense of development in the bottle with notes of tea, autumn leaves, moss and dried red berries. The body is harmonious with well-preserved fruity freshness and a sweet, yet spicy finish.

Food Pairing

It pairs well with duck meat, all kinds of cheeses, salmon, tuna and other seafood delicacies, mushrooms and pasta. It can also be consumed on its own.

Notes

