

Genovski Syrah Single Vineyard



Santa Sarah

Origin

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

Technical Data

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

Vinification

Cold soak at 8°C in wooden vats made of French, German and Austrian oak with a capacity of 3500 litres and stainless steel vats with a capacity of 4200 litres, for a period of 7 days. Fermentation takes place for 3 weeks in wooden and stainless steel vessels, followed by maceration at 31°C of the fermented grapes for 3-4 days. Malolactic fermentation takes place in 225 l oak barrels for a period of 4 weeks.

Ageing

12 months in 20% new and 80% used French barriques and 4 months in stainless steel vessels.

Description

In Brief

In 2016, Santa Sara planted its first vineyard of the Syrah variety on a steep south-southwest facing slope, hidden at the foot of the Balkan Mountain. It is a rare terroir, with its rich variety of soils, specific slope, drainage, altitude and unique microclimate. This combination of elements strongly influences the aromas, flavours, texture and structure of the wine. A wine that has the mission to express its "sense of place", to excite with its unique style and leave a long memory of weightlessness on the senses.

Tasting notes

The colour is ruby red. A rich, complex, delightful nose with plenty of flowers, black berries, earthy notes, exotic spices, butter and toast. Supple medium body with finesse and nobility. Rounded, harmonious finish.

Food Pairing

It pairs well with different types of pasta and spaghetti, white cheeses, dark meat fillets with a delicate texture, cream sauces and potato garnishes. It can also be consumed on its own.

Notes

