

Kera Tamara Chardonnay



Origin

Country	Bulgaria
Wine Region	Wine without a PGI or PDO
Winery	Maryan Winery

Technical Data

Grape Varieties	Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	Slow alcoholic fermentation at a temperature not exceeding 16°C. After $\frac{3}{4}$ of the fermentation process is over, the wine is transferred in oak barrels, where it completes the alcoholic fermentation and goes through a full malolactic fermentation.
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Ageing	9 months in 225l oak barrels.
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Description

In Brief	Kera Tamara, daughter of Ivan Alexander (a Bulgarian king who ruled from 1331 to 1371), was set to be married to the Turkish Sultan Murad in order to preserve the peace between the two countries. At first, she didn't want to leave, but in the end, she had to. One day after leaving the then capital city of Veliko Tarnovo, she reached the village of Maryan. The princess stayed overnight at the local monastery and when it was time to leave the next day, she asked the local people to keep part of her there. Since then, the village is called Maryan, from the name "Mara", short for Tamara. Legend has it that where Kera Tamara walked and cried, vines sprouted from her tears, which give the grape variety Dimyat. Her story is not sad, however, because she became the sultan's favourite wife and was buried next to him in Bursa.
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Tasting notes	Light, yellow colour. Complex aroma with cream and citrus nuances and taste of ripe peaches and apricots, walnuts and roasted sesame seeds. Mineral notes and aromas of toast, vanilla and butter. Perfectly balanced taste fills the mouth and leaves lasting traces of everything it has promised on the nose.
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Food Pairing	Pairs well with goose liver, sea fish, lobster.
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Notes

