

Maryan Sauvignon Blanc Barrel Fermented



Origin

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

Technical Data

Grape Varieties	Sauvignon Blanc
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 is complete, the wine is transferred into oak barrels where it undergoes complete malolactic fermentation.
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Ageing	6 months in oak barrels.
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Description

In Brief	BARREL FERMENTED wines complete their fermentation in oak barrels, where also a complete malolactic fermentation takes place. These are wines enriched in terms of both aromatic profile and body from their contact with oak, but also wines with preserved fruit character, typical of the grape variety. These wines have good ageing potential.
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Tasting notes	Beautiful pale colour with green hues. Fermentation and aging on the lees in oak barrels contribute to an elegant wine, perfectly balanced and with a full body. Complex aroma of red grapefruit, acacia and white flowers, intertwined well with hints of herbs and toast. Tight and powerful body, rounded and soft taste of citrus fruit and flowers, with a long and memorable finish.
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Food Pairing	Pairs well with seafood, risotto, pasta.
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