

Santa Sarah BIN 40 Cabernet Sauvignon



Santa Sarah

Origin

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

Technical Data

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

Vinification

The grapes are selected and picked by hand. Cold soak at 8°C in oak vessels with a capacity of 3500 kg and 4500 kg and thermally insulated stainless steel fermenters of 5000 l each, for a period of 14 days. Fermentation takes place for 3 weeks in stainless steel tanks and vessels made from French, German and Austrian oak, followed by post-maceration of the fermented grapes for a week. Malolactic fermentation in oak barrels for a period of 4 weeks.

Ageing

The wine is aged for 12 months in used French oak barrels. Additional ageing in bottle for 6 to 12 months before the wine is released for sale.

Awards and certificates

BIN 40, 2002 - "Best wine of the year 2003" in Bulgaria

Description

In Brief

Santa Sara Wine Estate is one of the oldest wineries in the modern Bulgarian wine history. The aim of its creator has always been high-quality wines that speak for themselves. Nowadays the vineyards and the winery are located in the village of Goritsa, not far from Pomorie.

"Drinking wine is an experience. Making it – just as much."
~ Ivaylo Genovski

Tasting notes

Deep, dark purple colour. Attractive nose with plenty of ripe black fruit, dark chocolate, liquorice, rosemary, mint and ink. Round, powerful, concentrated and at the same time satin smooth body, with a spicy, noble finish.

Food Pairing

Pairs well with red meats, traditional pork and game dishes, pasta and mature cheeses.

Notes

