

Santa Sarah BIN 6o Mavrud



Origin	
Country	Bulgaria
Wine Region	PGI Thracian Lowlands, Black Sea Coast
Winery	Santa Sarah Wine Estate
Technical Data	
Grape Varieties	Mavrud
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork
Vinification	The grapes are selected and harvested by hand. Cold maceration at 8°C in oak vessels with a capacity of 3500 kg and in roto barrels made of Austrian oak with a capacity of 450 kg, for a period of 7 days. Fermentation takes place for 3 weeks, followed by maceration at 31°C of the fermented grapes for 3-4 days. The malolactic fermentation takes place in oak barrels of 225 l for a period of 4 weeks.
Ageing	The wine is aged for 20 months - 20% of it is aged in new French barriques, and the remaining 80%, in used French oak barrels.
Description	
In Brief	Mavrud is one of the most iconic and traditional Bulgarian grape varieties, known for its unique characteristics and historical importance for winemaking in Bulgaria. Santa Sara's first exciting encounter with the Mavrud variety started with the Privat series. For its creation, grapes from 40-year-old own vineyards located in Southern Bulgaria were used. After selecting suitable grafts from these vineyards, Santa Sara created new plantings of this variety on the territory of the winery in 2015. The Santa Sara team rediscovered the potential and style of the variety on the territory of Goritza (where the winery is currently located) and offers a more playful, lush and multi-layered interpretation of the Mavrud variety with the Santa Sara BIN 6o Mavrud series.
Tasting notes	Rich, opaque ruby red colour. Complex nose with notes of sweet red pepper, cherry, cocoa, earthy notes, enriched by hints of rosemary and mint. The body is juicy, fruity and ripe with notes of black fruit and roasted red pepper in the long finish.
Food Pairing	Pairs well with red meats, traditional pork and game meat dishes, pasta and mature cheeses. Also beautiful on its own.
Notes	

