

Santa Sarah Black C. Rose



Santa Sarah

Origin

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

Technical Data

Grape Varieties	Grenache, Pinot Noir
Type	Dry rose wine
Bottle Sizes Available	375 ml, 750 ml
Closure	Technical cork

Vinification

The grapes are selected and picked early in the morning by hand, in small boxes of 10-12 kilograms. Part of the wine is produced using the Saignee method and part using direct pressing. Fermentation in stainless steel tanks for 3 to 4 weeks, at lower temperatures, and under careful protection of the must against oxygen in order to preserve the delicate aromas.

Ageing

In stainless steel tanks on the fine lees for a period of 3 months.

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

Beautiful pink salmon colour with delicate greyish hues. Intense and multi-layered aroma, dominated by hibiscus, wild strawberries, wild raspberries and cranberries, but one can also feel the floral and fresh herbal notes. The taste of the wine is fruity with accents of cherries and gooseberries. Light, balanced and fresh body.

Food Pairing

Pairs well with salads with seafood, fish delicacies, white meats and various cheeses.

Notes

