

Santa Sarah Black C. White



Santa Sarah

Origin

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

Technical Data

Grape Varieties	Sauvignon Blanc and Pinot Gris
Type	Dry white 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. Cold maceration of the grapes for 4-5 hours, followed by direct pressing. Cold maceration on the lees has been applied on 30% of the must prior to fermentation. 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 varietal aromas.

Ageing

In stainless steel tanks on the fine lees for a period of 4-5 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

Very clear, pale straw colour with steel-like reflections. The nose is intense with hints of white flowers and tropical fruits. Medium body with ripe, yellow fruit on the palate and juicy, slightly mineral finish with excellent balance.

Food Pairing

Pairs well with salads, asparagus, roasted vegetables, seafood and fish.

Notes

