

# Santa Sarah Chardonnay



Santa Sarah

## Origin

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

## Technical Data

|                        |                |
|------------------------|----------------|
| Grape Varieties        | Chardonnay     |
| Type                   | Dry white wine |
| Bottle Sizes Available | 750 ml         |
| Closure                | Technical cork |

|              |                                                                                                                                                                                                                                                                   |
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| Vinification | Fermentation of 70% of the must takes place in new and used oak barrels, with a capacity of 225 l and 500 l. The remaining 30% of the must ferments in stainless steel containers for 4 weeks. Partial malolactic fermentation, under strict temperature control. |
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| Ageing | Ageing of the wine in oak barrels and in stainless steel tanks, on fine lees for a period of 4-6 months, with periodic battonage. About 6 months of additional ageing in bottle before the wine is released on the market. |
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## Description

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

|               |                                                                                                                                                                                              |
|---------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Tasting notes | Bright straw yellow colour with light greenish hues. Layered nose, hints of butter, toast and juicy yellow, ripe fruit. Rounded, firm body with mild acidity, salty and noble on the finish. |
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| Food Pairing | Pairs well with raw seafood delicacies, mussels with light sauces, vegetable terrines and appetizers, light grilled fish, poultry dishes with light sauces and delicate spices, mature cheeses. |
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## Notes

