

Santa Sarah Sauvignon Blanc



Santa Sarah

Origin

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

Technical Data

Grape Varieties	Sauvignon Blanc
Type	Dry white wine
Bottle Sizes Available	375 ml, 750 ml
Closure	Technical cork

Vinification

The grapes are picked early in the morning in small boxes of 10-12 kg. What follows is cold maceration for about 4-5 hours and pressing. Cold maceration on the lees takes place for about 30% of the must before the beginning of the alcoholic fermentation. Fermentation takes place in stainless steel tanks for about 3-4 weeks at controlled temperature and in an oxygen-free environment in order to preserve the varietal aromas.

Ageing

5 months on the fine lees in stainless steel vats.

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

Light, almost transparent colour with light, greenish hues. Juicy and ripe nose, with hints of passion fruit, green apple and spicy hints of green peppers. Juicy and flexible body with emphasized freshness and a long, fragrant finish with a hint of juicy citrus.

Food Pairing

Pairs well with fish and seafood, white meats and soft cheeses.

Notes

