

Santa Sarah Snow Wine Riesling



Santa Sarah

Origin

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

Technical Data

Grape Varieties	Riesling
Type	Semi-sweet white wine
Vintage	2014
Alcohol by Volume	11,0%
Bottle Sizes Available	375 ml
Closure	Glass Closure

Vinification

The grapes have been raisined and partially frozen while still on the vine. The yield is extremely low, in the range of 20-25%. Then the grapes are placed in a refrigerator set to maintain a temperature of -7 °C. During this period of freezing of the grapes, ice crystals form in the berries, concentrating sugars, flavours and acidity. The frozen grapes are pressed directly into a small basket press. What follows is controlled fermentation at a temperature of 12°C. The resulting snow wine has a residual sugar of about 180 grams per litre. Limited series of 650 bottles.

Ageing

In used French oak barrels for a period of 24 months. Additional ageing in bottle for 6 months before release.

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 golden colour with amber hues. Complex and very seductive nose with hints of fig jam, dried flowers, raisins, candied orange peel, quince and honey. Very well balanced between sweetness and freshness on the palate, noble development which continues in the flavour profile. Medium finish with notes of wax, honey and acacia.

Food Pairing

Pairs well with duck and goose liver terrines, lighter desserts such as cheesecake and biscuits with nuts and chocolate, mature cheeses and spicy Asian cuisine.

Notes

