

Santa Sarah Traminer



Origin	
Country	Bulgaria
Wine Region	PGI Thracian Lowlands, Black Sea Coast
Winery	Santa Sarah Wine Estate
Technical Data	
Grape Varieties	Traminer
Type	Dry white wine
Bottle Sizes Available	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 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	Pale, straw yellow colour with delicate golden-green highlights. Restrained and noble nose with hints of pine honey, white flowers, tropical fruits - lychee and pineapple, white pepper. Elegant body with a harmonious and fresh finish.
Food Pairing	Pairs well with white meats, fish, vegetables, soft cheeses and pasta with seafood.



Notes

