SAUVIGNON BLANC – TSAREV BROD

Wine name: Sauvignon blanc

Producer: Tsarev Brod Winery

Vintage: 2015

Region of origin: Danubian plain PGI , North – Black sea coast , Shumen

Grape varietal: 100 % Sauvignon blanc

Technical details: Alcohol 13.0 % ; R. sugar 5,2g/l; Total acidity 7,5g/l

Appearance: Delicate, pale straw color with green shades

Nose: Vibrant aromas of cut grass, wet stone , citrus , passion fruit.

Palate: Medium body wine , with juicy mouthful , citrus , fresh pineapple on the attack and gently fresh white herbs and spice notes on the finish.

Vinification: Manually sorted before crushing, short maceration on skins, gentle pressing, long fermentation in stainless steel. Aged "sur lie" for 6 months.

Comments: This deglitches wine is coming from a region dominated by white varietals combining the structure of old world with the juiciness of the new. **Excellent example of "right to the point sauvignon blanc "**

Serve: 42.8 F - 46.4 F

Food: Definitely a food oriented wine rather then sip on the patio. fish filets , salads , marinated fish , tapas , Asian food, asparagus , aperitif, chicken.

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