



Wine name: Cuve , Bergule

Producer: Villa Melnik Winery

Vintage: 2013

Region of origin: Thracian Valley PGI, Struma River Valley, Harsovo

Grape varietal: 50% Cabernet Sauvignon, 35% Syrah, 15% Merlot

Technical details: Alcohol 14% ; R. sugar 2.7 g/l ; Total acidity 5.06 g/l

Appearance: playful garnet color

Nose: Meaty nose , dry aged steak , bay leaf , black berries and prune .

Palate: Medium plus bodied, with mild tannins. Dark fruit, blue berry, touch of African spice , dominates the test with good length and freshness . Lightly spicy medium finish.

Vinification: All grapes harvested with limited yields vinified in stainless tank and aged for 1 year in Bulgarian oak .

Comments: Whoa! I expected this wine to be an easier drinking style of wine based on its label and the winemaking described on the back label. **Boy, was I wrong.** This wine **is a dense and meaty trio** of 50% Cabernet Sauvignon, 35% Syrah and 15% Merlot. Excellent wine ! Christ Canterbury MW

Serve: 56 F - 60.00°F

Food: Pork chop, lamb, cheese, Balkan cosine, grilled sausages, all day steak , BBQ !

