MELNIK & PINOT NOIR - BERGULE





Wine name: Melnik & Pinot noir, Bergule

Producer: Villa Melnik Winery

Vintage: 2014

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

Grape varietal: Broad Leafed Melnik 70 %, Pinot noir 30 %

Technical details: Alcohol 13.76 %; Residual sugar: 2.9 g/l; Total

acidity: 4.26 g/l;

Appearance: pale brick color with cherry like hints

Nose: Complex bouget of dark cherry, liquorish and smoky notes . After aeration, the aroma expands to ripe forest fruit and red berries

combined with glove, dry leafs and crashed pepper!

Palate: Medium bodied, with mild tannins. Red fruit, cherry, dominates the test with good length and freshness. Lightly spicy finis.

Vinification: the two grapes has been harvested separately and aged for 6 mounts in used Bulgarian oak barrels.

Comments: This wine has been produced in order to proof that Broad Melnik is suitable of producing elegant wines that can live in harmony with the gentle Pinot noir. The wine has win the hart of many people in Bulgaria, delivering outstanding price quality.

Serve: 56 F - 60.00°F

Food: Pork chop, lamb, cheese, Balkan cosine, grilled sausages,

grilled salmon!

