

## **EM Mavrud**

Country/region of origin: Bulgaria, Thracian Valley Region

Grape variety: 100% Mavrud (indigenous Bulgarian grape variety),

organically grown.

Vintage: 2022

**<u>Classification:</u>** PGI (Protected Geographical Indication)

*Harvesting:* October

**Alc.:** 14.5 % by vol.

Residual sugar: 4.1 g/l

## **Tasting notes:**

Brilliant and intense ruby color. The nose is a combination of juicy red fruits, chocolate and mint. Red flowers and forest aromas are also present. Oak aging adds a hint of vanilla and a soft, toasty finish.

Aging: 12 months in botti and Bulgarian oak barrels (500 l)