

BURLESKA Cabernet Sauvignon & Mavrud



Specifications

Manufacturer:	Lavinia Estate
Origin:	Varietal wine without PDO/PGI
Type:	Dry red wine
Variety:	Cabernet Sauvignon - 65% / Mavrud - 35%
Vintage:	2023
Alcohol content, % vol.:	13.5
Barrels maturation:	No
Barrels type:	-
Aging potential:	5-8 years at t=13-18°C and humidity not exceeding 85%
Recommended consume temperature:	16°C

Terroir

Transitional-continental climate with cool, dry summers and warm winters. The region is characterized by the natural phenomenon of evening wind - a light wind that appears at night and stops before noon, as a result of the different heating of the air between the flat and mountainous areas. Evening primrose is an excellent regulator of alcoholic fermentation and favors the formation of aromatic substances in the grapes. The soils are sandy-clay and clay-limestone.

Technology

The cooled grapes pass through a vibrating table for manual selection of the bunches. Destemmed berries go to fermenters with a volume of 2 to 8 cubic meters, where cold enzymatic maceration is carried out for 8 days, followed by fermentation at a temperature of 24-26°C. Aging "sur lie" for a 10 month, clarification, stabilization and bottling.

Tasting notes

The color is deep and ruby red. The nose is elegant, complex with aromas of ripe red fruits, pepper, smoke and tobacco. The body is dense, harmonious, with soft tannins. A lingering finish with a spicy aftertaste. It goes well with red meats and pasta.