

Buna Komuna

Reserve 2015

Cepage

Cabernet Sauvignon 80% / Merlot 15% / Rubin 5%

TASTING NOTES:

The colour is rich, garnet-ruby. The aroma is a harmonious blend between a distinct nose of oak, caramel, leather, tobacco, oven-roast fruits and cherry, and plum- and blackberry marmalade.

The taste is intense but not aggressive; it caresses the palate with its melted velvety tannins and mild astringency; contains notes of cherry jam and a touch of vanilla.

The body is solid and rich, the aftertaste – long, and wouldn't leave anyone indifferent.

ORIGIN AND OTHER:

Karabunar (Thracian Valley)

23 months aging in Bulgarian white oak barrels;

Subsequent aging in the bottle at a temperature of 15°

Wine without any added sulphites and stabilizers.

Wine with minimum use of mechanical means; an entirely hand-crafted product and a result of manual labour. The wine is unfiltered and may thus contain a considerable amount of 'noble' sediment, also known as wine diamonds. It has undergone the process of primary fermentation in an open vat with daily stirring. The secondary fermentation was done directly in oak barrels.

The wine from the different barrels has not been blended together - instead we have bottled each barrel separately, preserving its personality and authenticity. The taste characteristics of each could be significantly different, something we consider a unique charm, which we deliberately decided to preserve.

Aging potential: 2022 – 2025

Alc.: 15,5%



Drinking tips:

Temperature 16-19°,
avoid aggressive cooling;
Decant for 20-30 min.