

Buna Komuza

Reserve 2020
Cabernet Sauvignon

TASTING NOTES:

The aroma reminds of a handful of freshly picked red forest berries, complemented by a secondary scent of cherry and delicate notes of pepper and sumac on a layer of vanilla. Our extra toasted barrels (MT+) add notes of aromatic tobacco, wood and a scent of leather to the nose. At a second inhale - soft caramel and a hint of jam. The taste is intense and possesses a fine balance of density, fruit, astringency, durability and a long aftertaste. The acidity is moderate, bringing enough freshness without prevailing. It elegantly adds to the rich taste. The tannins are soft and velvety. The body is powerful, yet fruity. It carries notes of musk, leather, baked goods, molasses from black fruit and oriental herbs. The aroma of the dry fraction reminds of fig leaves, orange peel jam and pine needles. If you remain longer with your glass, you may discover hints of violets and a delicate freshness.

ORIGIN AND OTHER:

Karabunar (Thracian Valley)

12 months aging in new and old 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: 2026 – 2029

Alc.: 14,7%

Drinking tips:

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

