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MEDI VALLEY

Cabernet Franc - Velvet Touch

Origin: Danube plain
Vintage: 2023
Variety: Cabernet Franc
Soils: Clay-sandy, with crustacean shells
Alcohol content: 13.5% vol.
Harvest date: September 29, 2023
Bottling date: February 26, 2025
Winemaker: Stoycho Stoev & Ivona Georgieva
Bottles produced: 3000



History

Cabernet Franc grapes are selected from the winery's own vineyards in the area of the village of Gradec. The climate is moderate-continental with the influence of the Danube River. The vineyard is located at 125 m above sea level, on a terrain with a marked unevenness. The soil is humus-carbonate, formed on a limestone bedrock. It is mixed with sand and clay, and countless mussel and crustacean shells of ancient origin make it unique.

Vinification

We selected well-ripened, hand-picked and delivered to the winery grapes in boxes. We selected Cabernet Franc on a double sorting table. Fermentation takes place in stainless steel tanks at temperatures of 25-30°C. The wine is aged for 12 months in French oak barriques to achieve completeness and harmony. We managed to fulfill our goal – to show the attractiveness of the variety and the specificity of the terroir.

Tasting notes

The color is dark ruby, beautiful, dense, with violet hues. The aroma is composed of aromas of blackcurrant, ripe fruit, blueberry leaves and berries, complemented by chocolate, vanilla and confit tones. The body is voluminous, spicy, aggressively fruity, but very soft. Melted tannins, dense, warm and harmonious. Ripe sweetness, confit and chocolate. Long and pleasant aftertaste.