



**M**  
**MINKOV BROTHERS**

— ◆ —  
WINE CELLAR

HERITAGE. TRADITION. FAMILY. LIFE.



## OUR MISSION

Looking for the balance between tradition and modern winemaking technologies, we have combined 135-year experience, beneficial soil, favorable climate and a passion for winemaking, and we are carrying on with what the Minkov brothers have bequeathed to us.

We took on traditional winemaking practices and complemented them with new ideas and technologies.

The terroir we have chosen gives our wines an excellent aroma and taste profile. The varieties we grow develop an immense potential and produce high-quality, expressive and attractive wines.

We have restored the Minkov Brothers Wine Cellar – Tradition since 1875, with the mission to become a synonym for high quality and uniqueness at an affordable price.





**Златен медаль**  
Medaille d'or  
БРЮКСЕЛЪ 1894 Г.  
Bruxelles 1894

## VINEYARDS

At 15 km west of Karnobat, near the Burgas - Sofia road, you can see the Minkov Brothers Wine Cellar rising neatly on a hill surrounded by beautiful vineyards.

The vineyards of the cellar have excellent soil-climatic conditions for growing prestigious grape varieties of high quality.

The cellar has 450 hectares of its own vineyards and offers different styles of wine with or without aging in oak barrels, in keeping with the most modern requirements of the contemporary wine lovers.

## HISTORY

Minkov Brothers Wine Cellar is the only Bulgarian cellar bearing the inventive Renaissance spirit of the urban society of Bulgaria from the end of the 19th century. Minkov brothers, Ivan, Vassil and Nikifor being enlightened, advanced and open-minded have lived and studied in Europe.

Returning to their homeland, they decided to dedicate themselves to their greatest passion - wine-making. In 1875 they have founded their wine cellar. An interesting fact is that their wine brought to Bulgaria the first gold medal from a world wine exhibition. The prize was awarded in 1894 in Brussels to Minkov Brothers Wine Cellar.





**ЗЛАТЕНЪ МЕДАЛЪ**  
Medaille d'or  
**БРЮКСЕЛЪ 1894 Г.**  
Bruxelles 1894

## TERROIR

Close to Black Sea to the east and the Aegean Sea to the South, the climate in the region is quite favorable. The day-time and night-time sea breezes encounter two local winds – the north and south winds.

The north wind blows in the afternoon and at dusk, from the high points to the low ones, to cool off the heated earth. The south wind blows mostly in the morning, from lower points to higher ones, to lift the morning dew and refresh the vines. These influences in the valley make the winter milder, the autumn long and warm, and the spring cool. They prevent parching summer heat.

We live and breathe with the philosophy that “winemaking starts at the vineyard”.

That is why we have carefully selected three plots of land in the villages of Terziysko, Ognen and Devetak to grow our vineyards and make our favorite wines.

Despite their proximity to one another, the vineyards have their own individual characters which contribute to the complexity and attractiveness of our wines.





**MINKOV BROTHERS**

WINE CELLAR

Over the years, wine produced in the cellar has been awarded the highest prizes of the best international competitions.

It is a recognition and honor for us that we are the only Bulgarian winery winning one Golden Trophy, three Gold Medals and many Silver and Bronze Medals from the Decanter World Wine Competition in London. All of this acknowledgement happens consistently since 2009.

We are very happy with the recognition that the jury of Decanter has given to us. We strive for perfection in our work and we are deeply respected by people who have such a devotion to their work.





Златен медаль  
Medaille d'or  
БРИКСЕЛЪ 1894 Г.  
Bruxelles 1894

## VINIFICATION

Our team of agronomists and oenologists strictly controls and monitors the development of the vines, grapes and wines.

The harvesting season starts in late August and continues until mid-November, the ripeness levels of grapes being monitored individually in each vineyard.



The high quality of the grapes guarantees the high quality of our wines.

The grape clusters harvested by hand are put in trays and transported to the winery where the grapes are sorted out again.



The winery has state-of-the-art equipment conforming to European standards.

The must macerates and ferments in stainless steel tanks vinificators at controlled temperatures.

Depending on their style, some wines mature in oak barrels made of French and American oak placed in special underground tunnels.

The wine cellar's enoteca stores bottle-aging old red wines preferred by collectors.



# CYCLE



## Journey in time!

The CYCLE wines impress with an attractive design of the bottle and the label.

Well sustained in the spirit of the charming retro classics, they bring you back to the memories of the youth and light-hearted years.

They are oriented towards people – young by nature, with a scent of style and a strive for discovery.

They are a romantic journey through the different epochs and exploration of the fine wine taste, combining in themselves traditions and innovation.

The brand has been established in 2009. CYCLE is market leader in Bulgaria in terms of sales of bottles throughout the last 8 years.

# CYCLE



## CYCLE Sauvignon blanc

**Variety :** Sauvignon blanc

**Type:** dry white wine

**Aroma:** intensive aroma with prevailing citrus and grassy nuances.

**Taste:** the taste is fresh, elegant, and with lasting effect, dominated by green peach

**Serving temperature:** 8-10°C

**Sommelier suggestion:** salads with avocado, light vegetable appetizers, asparagus, sea food delicacies, goat's cheese

**Awards:** Gold medal Concours Mondial du Sauvignon`18, Gold medal Mondial du Sauvignon`16, Silver medal Mondial du Sauvignon`14



## CYCLE Traminer

**Variety:** Traminer

**Type:** dry white wine

**Aroma:** rich , with nuances of delicate white blossoms, rose, and fresh herbs

**Taste:** the flavour is well rounded, with sense of gentle sweetness and soft freshness

**Serving temperature:** 8-10°C

**Sommelier suggestion:** salads with spicy dressing, goose liver and meat dishes, Chinese cuisine with sweet and sour sauces, strong cheese



# CYCLE



## CYCLE Pinot Noir

**Variety :** Pinot Noir

**Type:** dry red wine

**Aroma:** intensive aroma dominated by ripe cherry, with nuances of musk, smoke, and discreet touch of soil

**Taste:** balanced flavor, median structure, dominated by ripe cherry, with a long and pleasantly fresh finale

**Serving temperature:** 15-17°C

**Sommelier suggestion:** fish dishes with intense flavors, salmon, pasta with aromatic herbs



## CYCLE Syrah

**Variety :** Syrah

**Type:** dry red wine

**Aroma:** fruity aroma, with nuances of sour cherry and cherry, and discreet touches of smoke and vanilla

**Taste:** well rounded flavor, of median structure dominated by ripe red fruit, pleasantly combined with kernel nuances

**Serving temperature:** 15-17°C

**Sommelier suggestion:** minced meat dishes, pasta, winged game and soft ripe cheeses

**Awards:** Silver medal, Syrah du Monde 2014



## CYCLE Cabernet Franc

**Variety :** Cabernet Franc

**Type:** dry red wine

**Aroma:** intense, dominated by nuances of wild strawberry

**Taste:** elegant and harmonious, with good structure, with fruit sensation and piquant finish

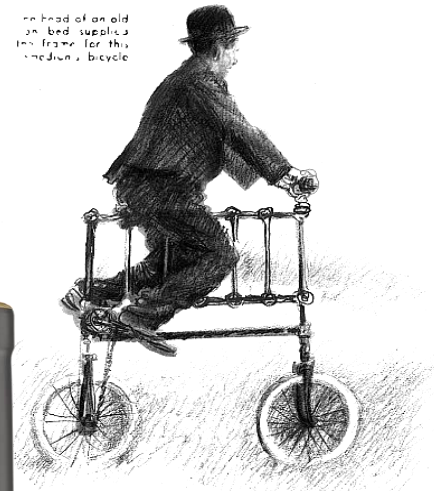
**Serving temperature:** 15-17°C

**Sommelier suggestion:** rich red meat dishes, minced meat with aromatic spices and grilled red meat

**Awards:** Silver Medal Vinalies International'18



# BI CYCLE



## BiCYCLE Chardonnay & Colombar

**Variety :** Chardonnay & Colombar

**Type:** dry white wine

**Aroma:** a dry white wine with aroma dominated by fruit nuances of apple and peach

**Taste:** the flavor is rounded, with a relaxed fruit finale

**Serving temperature:** 8-10°C

**Sommelier suggestion:** pasta and lasagna with meat sauces, curry dishes, chicken dishes with sweet and sour sauces, red pork meat with sweet and sour sauces



## BiCYCLE Cabernet Sauvignon & Syrah

**Variety :** Cabernet Sauvignon & Syrah

**Type:** rose wine

**Aroma:** rose with an intensive aroma of strawberry and cherry nuances

**Taste:** the flavor is fresh, elegant, and with lasting effect and the finale is fruity and prolonged

**Serving temperature:** 10-12°C

**Sommelier suggestion:** vegetable dishes, grilled fish, pasta with vegetable or meat sauces, terrines

**Awards:** Silver medal-Mondial Du Rose`18, Silver medal-Mondial de Bruxelles`16



## Odd Bicycle Made from Bed

The head of an old bed supplies the frame for this modern bicycle





# TRI CYCLE

## TriCYCLE

**Variety :** Sauvignon blanc & Semillon & Viognier

**Type:** dry white wine

**Aroma:** rich aroma of gentle nuances of boxwood and fresh grass, added to the flavor aroma are touches of green apple and bread crust

**Taste:** very elegant and gentle flavor, with pleasant freshness and an intense citrus finale

**Serving temperature:** 8-10°C

**Alc. Vol :** 13,5%

**Sommelier suggestion:** salads with dressing, vegetable dishes, raw seafood and white meat with mild spices



## TriCYCLE

**Variety:** Cabernet Sauvignon & Cabernet Franc & Merlot

**Type:** dry red wine

**Aroma:** aroma of confit nature dominated by black forest fruit pleasantly combines with light nuances of royal oak

**Taste:** balanced flavor, well rounded, with a prolonged and soft fruity finale

**Serving t°C:** 15-17°C

**Sommelier suggestion:** rich red meat dishes, minced meat with aromatic spices, winged game and grilled red meat



# MINKOV BROTHERS

*History, tradition and family values!*

Made from classic grape varieties and aged in oak barrels, these wines impress with complex and rich body and balance of flavours. →

Under this brand are presented some of the most awarded wines of the wine cellar. →

With their individuality and harmony, they are beloved by the wine experts from around the globe. →

The most emblematic wine of the cellar is Minkov Brothers Cabernet Sauvignon and can be said to have become the favorite Bulgarian Cabernet Sauvignon of the jury members. →

The wine is remarkably complex and nuanced, with a firm mix of cedar oak and mocha notes and tight dark berry, anise and spice flavour, finishing long and persistent. →

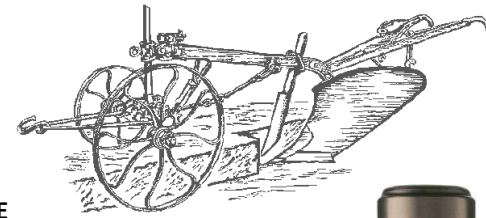


- ★ We are the only Bulgarian winery awarded with 3 Gold Medals and 1 Golden Trophy by Decanter World Wine Competition in London.
- ★ Our last success in the DWWC this year (2019)  
1 Gold Medal for Minkov Brothers Cabernet Sauvignon '17  
3 Silver Medals and  
2 Bronze Medals.

# M

## MINKOV BROTHERS

*Tradition Since 1875*



### CHARDONNAY

**Variety:** Chardonnay

**Designation of origin:** PGI Region:  
Thracian Valley

**Origin:** own vineyards

**Type:** dry white wine

**Aroma:** deep and complex, with shades of citrus, gently combined with a fine flowery accent and minerals.

**Taste:** smooth, with elegant freshness and aromatic finish.

**Serving t °C:** 10-12°C

**Food pairing:** vegetable appetisers, seafood delicacies, fish dishes with flavoured sauces, moderately spicy white meat dishes.

#### Awards:

Silver medal-Chardonnay du Monde `18,  
Gold medal-Alliance du Monde `15,  
Silver medal-Chardonnay du Monde `12, Silver medal-Chardonnay du Monde `11, Gold medal-MUNDUS vini `10, Gold medal-Concours Mondial de Bruxelles `09



### WHITE CUVEE

**Designation of origin:** PGI Region:  
Thracian Valley

**Origin:** own vineyards

**Type:** dry white wine

**Variety:** 80% Viognier & 20 %  
Chardonnay

**Aroma:** complex, dominated by fruity notes of peaches and nectarines, combined with fine oak accents.

**Taste:** with a soft freshness and a long fragrant finish.

**Serving t °C:** 10-12°C

**Food pairing:** salads with seafood and tropical fruits, white meat with wine, Asian dishes, fruit desserts.

#### Awards:

Silver medal Mundus Vini Summer Tasting `16, Silver medal Mundus Vini Summer Tasting `15, Silver medal International Wine Challenge `15, Gold medal Concours Mondial de Bruxelles `14, Silver medal Vinalies International `13



# M

## MINKOV BROTHERS

*Tradition Since 1875*

### CUVEE

**Variety:** Cabernet Sauvignon, Syrah and Merlot

**Designation of origin:** PGI Region: Thracian Valley

**Origin:** own vineyards

**Type:** dry red wine

**Aroma:** intense and rich, dominated by ripe black berries and juicy sour cherry, combined with a fresh peppermint accent, caramel bonbon and chocolate

**Taste:** balanced and juicy, with a good structure and long finish, dominated by ripe fruit.

**Mature:** 12 months in new and old barrels. Potential to age in a bottle

**Serving temperature:** 15-17°C

**Food pairing suggestions:** intense tasting red meat dishes with spices, wild mushrooms, grilled meat, lamb dishes, mature sheep's cheese

**Awards:** Gold medal Decanter World Wine Awards '18, Silver medal Concours Mondial de Bruxelles '18, Gold medal Mundus Vini '16, Silver medal Monde Selection - International Wine Contest '16, Silver medal Decanter '16, Gold medal-Mondiales des vins Canada '14



### CABERNET SAUVIGNON

**Variety:** Cabernet Sauvignon

**Designation of origin:** PGI Region:

Thracian Valley

**Origin:** own vineyards

**Type:** red dry wine

**Aroma:** intense and rich, with nuances of black wild berries and chocolate, with undertones of caramel, musk and vanilla.

**Taste:** thick and round, with a juicy feeling, soft freshness and smooth tannins. Lingering finish with aromas of ripe wild berries.

**Mature:** 10 months in new and old french barrels. Potential to age in a bottle

**Serving temperature:** 15-17°C

**Food pairing:** flavoured meat terrines, stewed red meat dishes, grilled meat, soft cheese.

**Awards:** Gold medal Decanter '19, Double Gold medal Wine and Spirits Wholesalers of America '18, Silver medal Concours International des Cabernets '16, Gold medal Mondial de Bruxelles '16, Gold medal Decanter '16, Gold medal Mundus vini '16, Gold medal Concours Mondial de Bruxelles '15, Gold medal MUNDUS Vini '10



# M

## MINKOV BROTHERS

*Tradition Since 1875*

### MERLOT

**Variety:** Merlot

**Designation of origin:** PGI (protected geographical indication)

**Type:** dry red wine

**Aroma:** intense and complex, with hints of black cherry, combined with smoke, sweet spice, vanilla and caramel

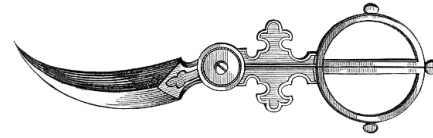
**Taste:** a good density feeling of ripe fruit and pronounced pleasant mellowness, smooth, soft and fruity finish

**Mature:** 12 months in french barrels. Potential to age in a bottle

Serving temperature: 15-17°C

Food pairing suggestions: winter salad with bacon, gazpacho, grilled cheese with tomato sauce, pasta, ocean fish such as shark and tuna, chicken dishes with French cheeses, grilled red meat or cooked with dried fruit, desserts with coffee, chocolate and red fruits

**Awards:** Gold Medal-Mundus vini`13; Bronze Medal-Decanter`13; Silver medal-Mondial du Merlot`14; Bronze medal-International Wine Challenge`14; Silver medal-Vinalies Internationales`15; Silver medal- Mundus Vini`15



### SYRAH

**Variety:** Syrah

**Designation of origin:** PGI **Region:** Thracian Valley

**Origin:** own vineyards

**Type:** red dry wine

**Aroma:** rich, with a ripe character, dominated by jammy nuances of juicy ripe sour cherry, with chocolate and spicy undertones in the flavour

**Taste:** very harmonious and balanced, with a juicy feeling, pleasant freshness and soft ripe tannins

**Mature:** 10 months in new and old barrels.

Potential to age in a bottle

**Serving temperature:** 16-18°C

**Food pairing:** spicy minced meat dishes, stewed red meat, lamb meat with spicy sauces, soft cheese.

**Awards:** Silver medal Syrah Du Monde`18, Silver medal, Syrah du Monde 2014, Silver medal, Syrah du Monde 2015, Gold medal, Sakura Japan Women's Wine Awards 2015, Gold medal, Syrah du Monde 2014, Silver medal, Vinalies International 2013



Made from prestigious grape varieties the wines from the series Le Photographe are a representation of uniqueness, character and style. Le Photographe was launched in 2013 as a premium wine brand and now is a leading brand in the segment.

# LE PHOTOGRAPHE

*Framed Fine Selection*

The whole point of taking pictures is so that you don't have to explain things in words.



MINKOV BROTHERS WINE CELLAR

wine selection  
**LE PHOTOGRAPHE**

**PINOT GRIGIO**

**Variety:** Pinot Grigio  
**Designation of origin:** PGI  
**Region:** Thracian Valley  
**Origin:** own vineyards

**Type:** dry white wine  
**Aroma:** Fine, elegant with nice nuances of yellow fruites and minerals

**Taste:** Very elegant, with a pleasant freshness and a sense of minerality  
**Serving t°C:** 8 – 10°C

**Food pairing:** seafood with intense flavours, pizza and pasta with vegetable additions, white meat courses with spices



**SAUVIGNON BLANC**

**Variety:** Sauvignon Blanc  
**Designation of origin:** PGI  
**Region:** Thracian Valley  
**Origin:** own vineyards

**Type:** dry white wine  
**Aroma:** Intense, with spicy character, mineral nuances tropical fruit, green peach and citrus

**Taste:** Very elegant, with a pleasant freshness and a sense of minerality, with long influence, refreshing citrus finish

**Serving t°C:** 8 – 10°C  
**Food pairing :** Fresh salads with white seafood, fish soups, vegetable specialties

**Awards:** Gold medal Mondial du Sauvignon `18; Gold medal Mondial du Sauvignon `14; Silver medal Mondial du Sauvignon `13; Silver medal Mundus vini `13



**REINRIESLING**

**Variety:** Rheinriesling  
**Designation of origin:** PGI  
**Region:** Thracian Valley  
**Origin:** own vineyards

**Type:** dry white wine  
**Aroma:** Rich, with herbal accents, nuances of apple, quince and minerals

**Taste:** Rich and crisp, with very good structure , bright finish and a long aromatic aftertaste

**Serving t°C :** 8 – 10°C

**Food pairing:** Seafood with exotic fruit, Asian cuisine

**Awards:** Gold medal, China Wine & Spirits Awards `16, Silver medal, Concours Mondial de Bruxelles `15, Silver medal, Riesling du Monde `15, Silver medal, Vinalies `15



wine selection  
**LE PHOTOGRAPHE**

**ROSE**

**Variety:** Grenache & Cabernet Franc

**Designation of origin:** PGI Region: Thracian Valley

**Origin:** own vineyards

**Type:** Dry rose wine

**Colour:** Beautiful, delicate, pale pink

**Aroma:** Fresh, dominated by shades of wild strawberry and minerals

**Taste:** Light, with fine structure, freshness and a touch of minerality, elegant and refreshing finish

**Serving t °C:** 8 – 10°C

**Food pairing :** Appetizers with caviar, mushrooms stuffed with bacon and cheese, avocado with seafood, grilled ocean fish

**Awards:** Silver medal, Mondial de Bruxelles 2016, Trophy for the best rose wine Balkan International Wine Competition 2013; Silver medal Mondial du Rose 2013



**PINOT NOIR**

**Variety:** Pinot Noir

**Designation of origin:** PGI Region: Thracian Valley

**Origin:** own vineyards

**Type:** dry red wine

**Aroma:** Intensive and rich, with dominating nuances of sweet musk, well combined with red cherry pit, smoke and dry leaves

**Taste:** light to medium structure, pleasant freshness and elegant soft tannins. The finish is delightfully fresh, aromatic and very long,

**Serving t °C:** 10 – 12°C

**Food pairing :** Risotto with wild mushrooms, meat pies, tomato and camembert tart, braised rabbit with wild mushrooms, aged goat cheeses and aged cheddar.

**Awards:** Silver medal, International Wine Contest 2015; Silver medal, International Wine Challenge 2015; Bronze medal, Balkan International Wine Competition 2015



wine selection  
**LE PHOTOGRAPHE**

**SYRAH**

**Variety:** Syrah

**Designation of origin:** PGI

**Region:** Thracian Valley

**Origin:** own vineyards

**Type:** dry red wine

**Aroma:** with shades of chocolate, bacon and cherry liqueur.

**Taste:** full-bodied with firm structure, with pronounced mellowness and pleasant slightly spicy tannins. Expressive and long finish

**Mature:** 12 months in old barrels of French oak and has a potential to age in a bottle up to 5 years

**Serving t °C:** 15 – 17°C

**Food pairing :** Chicken, pork, rabbit, pates and cheeses with relatively low fat content, semi-hard cheese - Gouda, Gruyere

**Awards:** Gold medal, International Wine, Contest`15, Gold medal Alliance du monde`13



**CABERNET FRANC**

**Variety:** Cabernet Franc

**Designation of origin:** PGI

**Region:** Thracian Valley

**Origin:** own vineyards

**Type:** dry red wine

**Aroma:** with discrete shades of spices, accompanying with intense aromas of ripe black berries

**Taste:** very elegant, with satin structure, well rounded and long

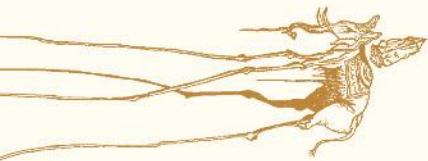
**Mature:** 12 months in old barrels of French and American oak and has a potential to age in a bottle up to 5 years

**Serving t °C:** 15 – 17°C

**Food pairing:** game birds - pheasant, grouse, red roasted meats , grill or barbecue, and raw pressed cheese

**Awards:** Silver medal Concours Mondial de Bruxelles`18, Bronze medal International Wine Challenge`17, Silver medal Mundus Vini Summer Tasting`15, Silver medal Vinalies Internationales`14





**Jamais Vu**  
WINE CELLAR MINKOV BROTHERS

Vision is the art of seeing things invisible. /Jonathan Swift/

2013 | **ROSE**  
Finest Winemaker's Selection

Jamais Vu wines correspond to the idea of the unfamiliar and the newly created, and evoke such emotions.

### JAMAIS VU Rose

**Variety:** Grenache Cinsault and Caladoc

**Region:** Thracian Valley

**Origin:** Own vineyards

**Colour:** Delicate tender pink with soft yellow tinger

**Aroma:** Elegance with classical accents of provance herbs, dry flowers, white cherry jam

**Taste:** Well rounded and sweeten with fresh juicy fruits, the finish is delicate and flowery

**Serving temperature:** 10-12°C

**Food pairing suggestions:** Suitable for consumption both alone and in combination with dishes with gentle flavor without spices - seafood, chicken, prepared with sauce, grilled fish cooked with wine and herbs from Provence.

\*Jamais vu means "never seen,, /French/.



# M

## MINKOV BROTHERS

*Tradition Since 1875*

### MINKOV BROTHERS RESERVA CABERNET SAUVIGNON 2016

**Variety:** Cabernet Sauvignon

**Designation of origin:** PGI **Region:** Thracian Valley

**Origin:** own vineyards

**Type:** red dry wine

**Harvest:** 2013

**Aroma:** complex and multilayered, reveals shades of transformed small berries. The taste aroma is intense and intricate with an excellent balance of fruity and discreet flavors from the development of oak accents.

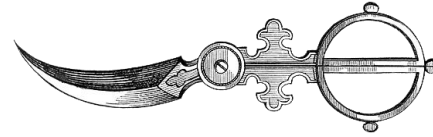
**Taste:** dense, rounded and soft. The finish is long and aromatic.

**Mature:** 12 months in new and old barrels of French oak. Potential to age in a bottle - up to 10 years

**Serving temperature:** 15-17°C

**Food pairing :** flavoured meat terrines, stewed red meat dishes , grilled meat, soft cheese.

**Awards:** Silver medal Decanter '19, Silver medal Decanter '18; / Gold medal Decanter' 16 as Minkov Brothers Cabernet Sauvignon



### MINKOV BROTHERS RESERVA CUVÉE 2016

**Variety:** Cabernet Sauvignon, Syrah and Merlot

**Designation of origin:** PGI **Region:** Thracian Valley

**Origin:** own vineyards

**Type:** red dry wine

**Harvest:** 2013

**Aroma:** intense and complex with fruit aromas, chocolate and accents of caramel. The taste aroma is multilayered with an excellent balance of well-matured fruit and light oak flavors with development.

**Taste:** dense, smooth, with a preserved soft freshness. Very fragrant, long and intriguing finish

**Mature:** 12 months in new and old barrels. Potential to age in a bottle -up to 10 years.

**Serving temperature:** 16-18°C

**Food pairing:** spicy minced meat dishes, stewed red meat, lamb meat with spicy sauces, soft cheese.

**Awards:** Gold medal Monde Selections'18, Silver medal Mundus Vini' 18, Commended Decanter'18; / Silver medal, Decanter'16 as Minkov Brothers Cuvée



# OAK TREE

The oak is a sacred tree in the people's culture and in the culture of winemaking. It is a symbol of power and eternity, striving for perfection and eternal life

**Variety:** Merlot, Cabernet Sauvignon and Cabernet Franc

**Designation of origin:** PGI Region: Thracian valley

**Origin:** Own vineyards

**Type:** dry red wine

**Colour:** beautiful and saturated, with soft tinges

**Aroma:** intense, piquant and very rich, dominated by spices, minced pepper, light accents of smoke, coffee and tobacco. The taste aroma is supplemented by well preserved marmalade nuances of baked plums

**Taste:** velvet with soft polished tannins, with long influence and a very long finish, memorizing of the rich aroma

**Mature:** the wine matured 20 months in new oak barrels and has a potential to age in a bottle up to 10 years

**Serving temperature:** 17°C

**Food pairing suggestions:** stewed red meat dishes with spices, wine sauces or wild mushrooms, home bread, flavoured yellow cheeses

**Awards:** Bronze medal, London, Decanter `12, Gold medal MUNDUS Vini `12; Gold medal, Vinalies International `13; Bronze medal, London, Decanter `13; Bronze medal, International Wine Challenge `14; Gold medal, BIWC `14; Bronze medal, Decanter `14; Silver medal, International Wine Challenge `15; International Wine Challenge `17





**MINKOV BROTHERS**

WINE CELLAR



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**Work hours - 09:00-17:00**

**Extended work hours - 09:00-19:00 /June-September/**