



## Bolgrad Odesa Black

### The Facts

<b>Producer</b>	Bolgrad Winery
<b>Winemaker</b>	Markov Vasilii
<b>Varietal(s)</b>	100% Odessa Black
<b>Country / Region</b>	Ukraine, South Odessa
<b>Vintage</b>	2023
<b>ABV</b>	14%
<b>Residual Sugar</b>	2.7 g/l
<b>Case Size</b>	6 x 75cl
<b>Oak Treatment</b>	Unoaked
<b>Other Varietals Available?</b>	Yes

### Product Information

Bolgrad winery, within South Odessa's traditional wine-making centre, is the No 1 still wine brand in Ukraine and deservedly so.

Their ongoing mission in the UK is to inspire customers, sharing their love of culture and their quality driven wines. Bolgrad vineyards are situated between Yalpus, the biggest fresh-water lake in Eastern Europe, and the Black Sea so it has a unique terroir between two air masses – salt and pure.

The combination of these two elements gives us opportunity to compete with rest of the world.

Vines thrive in this ideal grape growing climate with warm long summers, mild winters and limestone rich soils. Yields are controlled to under 5 tons/Ha (giving less, but better-quality fruit) and the grapes are hand-harvested.

The winery is fitted with all modern equipment ensuring temperature-controlled fermentation and precision at every stage. Reds undergo malolactic conversion to ensure a smooth mouthfeel.

### Tasting Notes

100% Odessa Black; this indigenous Ukrainian varietal is ideally suited to the local climate/ terroir. It was created in 1972, made by crossing Alicante Bouche and Cabernet Sauvignon). Intense ruby-red colour with a garnet hue. Full bodied with medium tannins. A bouquet of cherries, sloes and savoury notes of black Olive.

### Food Match

Pairs well with grilled red meat, roast tenderloin and rich ragu.

### Wine Style

Red

### Wine Suitability

<b>Vegetarian</b>	Yes
<b>Vegan</b>	Yes
<b>Allergens</b>	Sulphites