



Villa Melnik Winery is a family-owned company. It has about 30 hectares of vineyards and a newly built modern winery in one of the most celebrated wine-making regions of Bulgaria: The Melnik Region, between the villages of Harsovo and Vinogradi.

They grow local and foreign varieties: from the reds – Broad-leaved Melnik Vine, Early Melnik Vine (Melnik 55), Mavrud, Ruen, Merlot, Cabernet Sauvignon, Syrah, Pinot Noir, Sangiovese; from the whites – the local varieties Tamyanka, Keratsuda, Sandanski Misket, and the classics – Chardonnay, Sauvignon Blanc, and Viognier.

The winery is situated on a picturesque hill among the vineyards. The state-of-the-art facilities meet all the requirements of modern winemaking and enable a gravity-fed wine-making process. The tunnels carved into the sandstone hill naturally provide a constant temperature, perfect for storing and aging the wines. The winery is open for visits to both expert connoisseurs and beginner wine enthusiasts.

The efforts are concentrated on creating short series of high-quality wines that will reinstate the legendary fame of the Melnik wine. The wines earned 4 gold and 2 bronze medals at the International Wine Contest Vinaria in 2011 and 2012. The Juries of the Balkans International Wine Competition in 2012, 2013, and 2014 awarded Gold Medals to AplauZ - Melnik 55 Reserva 2010, Bergule Mavrud 2011, and AplauZ Viognier, 2013, plus 5 Silver and 2 Bronze Medals. AplauZ Cabernet Sauvignon Reserva 2011 received Gold Medal on the Sélections Mondiales des Vins Canada, 2014.

Head winemaker is Romyana Stoilova, who received her Bachelor degree in Biochemistry and her Master's degree in Oenology and Viticulture from the Victor Segalen University in Bordeaux, France

Villa Melnik Winery sells its wines under the following labels: "AplauZ" and "Bergulé" for its high-end wines; "Villa Melnik – Family Tradition" and "Melenik" for its standard range, Bag in Box packages of 3, or 5 liters can also be found. For additional details, please visit [www.villamelnik.com](http://www.villamelnik.com), or Facebook

## *BERGULÉ MAVRUD 2012*

***Alcohol: 13,5 %***

***Winemaking: Aged 7 months in Bulgarian oak barrels.***

***Tasting notes: Deep color, intriguing aroma with black cherry, herbal and ethereal notes. Spicy, fresh wine with solid tannin structure and memorable aftertaste.***

***Food pairings: pork, boar, veal, lamb***

***Serving tips: 15 ° C***

