

[https://villamelnik.com/en/vinen-magazin/limited-edition/rare-varieties-ruen\\_en/](https://villamelnik.com/en/vinen-magazin/limited-edition/rare-varieties-ruen_en/)



## RARE VARIETIES: RUEN

38.00 лв.

**Variety:** Ruen, a unique local grape

**Vintage:** 2015

**Alcohol:** 14 % vol.

**Winemaking:** *The wine is made from carefully selected grapes. Aged 18 months in new oak barrels.*

**Tasting notes:** *Intense, vibrant brick color. The aroma is expressive of red fruit and green forest – cherries, sour cherries, cassis, as well as a leafy component with hints of fern and grapevine leaves.*

*The body is medium, with delicious freshness and ripeness and a long finish that leaves you craving more. Fine wine with a long aging potential. For connoisseurs and wine collectors.*

**Food pairings:** *game meat, pheasant, partridge; mature yellow cheeses ; fatty fish – carp, foggers, salmon*

**Serving tips:** *17-19o C, decant 1 hour before drinking*

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Safra 2017. Jantar em 05/11/2021. Vino Nobile.