### **DEVIN**



#### Château Noir: DEVÍN

Although the Devín variety is proud of the attribute, it can surprise with an interesting character in the case of quality wines, as it inherited excellent features from Tramín red.

#### Origin:

South Slovak wine-growing region

Sensory assessment

Color: bright yellow color with a sparkling golden

rim

**Aroma:** reminiscent of a blooming meadow and agave

honey

**Taste:** full, slightly spicy taste with an echo of honey

and raisins

Technical notes

Ripening potential: 2 years

Food recommendation

It is a good companion for mildly spicy preparations of pork, goes well with baked and grilled chicken, or can be enjoyed alone with chopped hard Eidam cheese. 9 - 11 °C

## **BLUE FRANK**



Château Noir: FRANKOVKA BLUE

It is excellent for the production of red wines, which are among the highest quality in our country. The precious ruby is synonymous with this variety.

Origin

Nitra wine-growing region

Sensory assessment

Color: bright, red color of ripe cherries

**Aroma:** the aroma carries pleasant, fruity notes with an

echo of cinnamon

Taste: delicate and delicious taste

Food recommendation

Frankovka Modrá goes well with spicy pork dishes. An

ideal partner for pasta with meat. 16 - 18 °C

Technical notes

Ripening potential: 2 - 3 years

**Awards: Silver medal-Trnava** 

# **SAINT LAURINE**



### Château Noir: SAINT VAURINE ROSÉ

A classic variety with a long tradition in Slovakia. The rosé version of Svätovavrinecký has a light, fruity and fresh character and is the right choice if you are looking for a drier rosé wine.

Origin:

South Slovak wine-growing region

Sensory evaluation

Color: soft, sparkling pink color

Aroma: pleasant tones of garden strawberries and

cherries

**Taste:** light wine with fresh acidity and fruity aftertaste

Technical notes

Ripening potential: 1 - 2 years

Food recommendation

The fresh and fruity taste of Svätovavrinecký will impress you accompanied by summer salads, grilled specialties and baked fish. The taste of the wine itself stands out with cream cheese with white mold. 10-12 °C