



KATARZYNA
estate

The Estate

Katarzyna estate



Katarzyna Estate is located in one of the most fertile areas for growing vineyards in Bulgaria, in the same latitude as some of the most famous wine regions in Europe. The estate is positioned in the most southern part of the country, 2km from the border with Greece in the foot of the Eastern Rhodope mountains. The area is hilly, picturesque and still gorgeously untamed.



The cellar

Our goal is to reveal the uniqueness of our vineyard and its terroir through the use of traditional winemaking techniques, and to create wines which carry the uniqueness and elegance of the "Old world". We aim to find the purest balance between fruit, acidity, oak, and tannins. The terroir lies at the essence of our wines: it is our "all or nothing". "All", because it makes everything possible, and "nothing", because it only shines through our continued efforts.

In our winery, the key to making great wine is the passion



Climate and soils

The climate is humid continental with a strong Mediterranean influence. The wind flow between Sakar mountain and the Eastern Rhodopes is an important prerequisite for the bountiful vineyards of the region. The climate type is characterized by a warm summer and a mild winter, a relatively low yearly amplitude in temperatures, an autumn-winter rainfall maximum, and non-persistent snow cover. It also has a sunny, warm, and relatively long lasting autumn. Katarzyna Estate is located in the region with the most long-lasting sunlight. In the different parts of the estate, the soils are Chromic luvisol, Eutric cambisol and Rendzina

vineyards



Katarzyna Estate owns 750 hectare of vineyards. In general they are 65% - red varieties and 35% of white varieties. All of the vines are selected to perfectly match the climatic features, the structure and type of soil. This aims to reveal to a maximum extend the terroir of the region.

Organic winemaking



Part of Katarzyna Estate's vineyards are grown organically.

The vineyard has an area of 85 hectares and is located at about 15km from the cellar in the village of Belitsa. The grape variety consists of: Merlot, Cabernet Sauvignon, Syrah, Cabernet Franc, Malbec and Carmener.

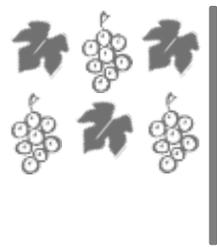


Producing organic wine reflects the modern person's goal of returning to the primal and natural, as well as to environmental conservation.

It is a new take on a product that has been around for hundreds of years. Katarzyna Estate has processed organic wine since 2015, which required shaping a separate processing line.

KATARZYNA

estate



fertilizing with organic fertilizer Arkobaleno NPK

processing of the soil: plowing, disking and mowing

summer operations: removing the sprouts, wringing and defoliation

protection from diseases and pests

vine harvest

production of organic wine

Bio wine



The practices of organic wine production have almost no effect on the wine's characteristics and do not necessarily guarantee superior taste. Generally, organic is a simplified style of wine-making, where intervention is minimized – no sulfites, no additives such as tannin, coloring, enzymes, conservatives, acids, sugars, filtering agents, etc. Natural wine yeasts are used instead of man-made highly effective strains. Since winemakers have a limited control over the organic process, the natural wine can be different, strange, puzzling, surprising, unique styled, delightful...

It all depends on your own perceptions, and nature is in the spotlight.

The team

"Wine is created in the vineyards, we simply tend to it while it is in the cellar."

The chief technologists of the winery are Ivan and Svilen Kisyovi. The brothers started work at Katarzyna Estate immediately after finishing their professional education. They have created some of the most emblematic and award-winning Bulgarian wines, which enhance and improve the image of contemporary Bulgarian winemaking.



wines



Katarzyna Estate's wines are produced through classical methods with predominant manual labor. During the harvest, the grapes are picked up manually in cases of 12 kg. The process is monitored by our winemakers Svilen and Ivan Kisiovi.

After the processing of the wines the ready product is transferred into French barriques to age. Currently the winery has more than 2000 high quality French oak.

Terroir concept

To realize the whole project - from idea to true good wine as a final product. The wine expresses and carries the specifics of the terroir, the style of the winemakers and even the taste of the consumers



terroir



winemakers



marketing

marketing



A black and white photograph of a large collection of glass bottles, likely beer bottles, arranged on shelves. The bottles are of various shapes and sizes, some with labels and some without. The lighting is dramatic, with the bottles appearing to glow from behind. A dark, semi-transparent rectangular box is overlaid in the center of the image, containing the text "THE CLICHE" in a bright pink, sans-serif font. The text is centered both horizontally and vertically within the box. The background is a light, neutral color, making the dark shelves and bottles stand out.

THE CLICHE

Imagination and knowledge

Defines the immensity of possibilities

classic



imposing

vintage



sentimental

modern



provocative



 **CONTEMPLATIONS**

the art brand

CONTEMPLATIONS

now we have
everything

terroir history knowledge enthusiasm imagination





KATARZYNA
estate

Red wines

KATARZYNA



Grand cru

Cabernet sauvignon 70% Syrah 30 %
Alc. - 14.50 % vol
Aging in Oak barrels -18 months.
Aging in bottle - 12 to 24 months

Intense purple-red color. Complex nose of ripe black fruits, berries, spices, chocolate and elegant French oak. Rounded, powerful body with ripe tannins and a long finish with memory of softness and sweetness.

This wine combines very well with dishes of wild game meat and chocolate desserts.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle - 15 years



91
points

RESERVE

Cabernet sauvignon 60% Merlot 40 %
Alc. – 14.50 % vol
Aging in Oak barrels -18 months.
Aging in bottle – 24 to 36 months

Dark brilliant robe with ruby-black shades reveals a superb and intense nose of paprika, toasted bread and pepper. The feeling in the mouth combines softness, vitality and power all in one. Fine combination of rounded tannins with almost sweeten taste of ripe fruits, spices and coffee, which spreads infinitely towards a harmonious and memorable finish. Combines very well with blue cheese, dishes of big game or a chocolate soufflé.

Temperature of consumption - 18⁰ - 20⁰C

Aging potential in bottle – 15 years



Question mark

GOLD

Cabernet sauvignon 60% Merlot 40 %
Alc. – 14.50 % vol
Aging in Oak barrels -18 months.
Aging in bottle – 12 to 24 months

Deep purple color with highlighted tint. Rich concentrated aroma of blackberries, pepper, moss, earth-tone and noble French oak. Powerful, rich, succulent body with velvety, dark chocolate and mocha. Very nice finish, with soft tannins and pleasant harmony. Wine with exceptional taste, combining power and elegance that has great potential for aging in bottle. The wine combines very well with dishes from game, ripe cheeses or chocolate desserts.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – 15 years

Question mark



Cabernet sauvignon 60% Merlot 40 %
Alc. – 14.50 % vol
Aging in Oak barrels -18 months.
Aging in bottle – 6 to 8 months

Intense, saturated red color with soft violet hues. The nose is an explosion of spices, smoke, ripe forest fruits and well integrated oak. The wine is captivating, voluminous, the body is velvet with notes of vanilla, chocolate and ripe blueberries. The long finish and elegant aftertaste gives the class of this unforgettable wine.

Combines very well with dishes from large game, ripe cheese and grilled red meat.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – 15 years



mavrud

Mavrud 100 %
Alc. – 14.50 % vol
Aging in Oak barrels -10 months

Deep red color with purple hues. The aroma of the wine is a tangle of red and black fruits, spices and noble French oak. The taste of the wine is juicy, moderate and with incredible elegance and balance. The palate fully corresponds to the aromatic profile. The finish of the wine is fine and lasting.

The wine combines very well with fish, foie gras, spicy dishes, cheeses or red meats.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – up to 15 years



RUBIN

Rubin 100 %
Alc. - 14.50 % vol

Aging in Oak barrels /40% of the batch in new/ - 10 months

Saturated dark red color with violet shades. Concentrated mature aroma of spices and black berries. Balanced taste, combining power and elegance. The pleasant sweetness, the length and the feeling of velvet in the mouth make this wine memorable.

The wine combines very well with red meats, cheeses or spicy dishes

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle - up to 15 years

La verite



Cabernet franc 100 %
Alc. - 14.50 % vol

Aging in oak barrels - 10 months

Rich and saturated purple color. The fragrance combines focused shades of spices, pepper, earthy tone, black fruits and exquisite French oak. Taste includes harmony, sweetness, velvety, intense flavor aroma and exceptional length.

This wine combines very well with dishes of smoked meat, salmonids, spicy dishes or roasted red meats.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle - 10 years



ENCORE SYRAH

Syrah 100 %
Alc. - 14.50 % vol
Aging in oak barrels - 6 to 8 months

Remarkable, sparkling red color with violet hues. Intense aroma of ripe forest fruits, tobacco notes enhanced by elegant french oak. The taste is saturated, soft with rich palate, long finish and velvet aftertaste. Wine combines very well with dishes of turkey meat, salmonids, spicy dishes or roasted red meats.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle - 10 years



ENCORE MALBEC

Malbec 100 %
Alc. - 14.50 % vol

Aging in oak barrels - 6 to 8 months

Amazing, intensive crimson color. The aroma of the wine is a tangle of red fruits, Tabaco leaves and noble French oak. Tasting the wine is succulent, explosive and with incredible elegance. The finish is long-lasting and ends with remarkable aftertaste.

Combines very well with spicy dishes, blue cheeses and red meats.

Temperature of consumption - 18⁰ - 20⁰C

Aging potential in bottle - 15 years



CHOPIN BALLADE

Cabernet sauvignon 70% Syrah 30 %
Alc. – 14.50 % vol
Aging in Oak barrels -18 months.
Aging in bottle – 12 to 24 months

Intense purple-red color. Complex nose of ripe black fruits, berries, spices, chocolate and elegant French oak. Rounded, powerful body with ripe tannins. Long spicy finish with a memory of softness and sweetness.

The wine combines very well with plates from game, delicacy dishes and chocolate desserts.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – 15 years

KATARZYNA

CHOPIN nocturne



Merlot 70 % Cabernet franc 30%
Alc. – 14.50 % vol
Aging in Oak barrels - 10 months

Intense red color with ruby shades. concentrated fragrance, filled with ripe berries, spices and elegant oak. voluminous, rich body, with intense flavor, superb balance and soft memorable finale.

Combines very well with roasted red meats, cured meats or game dishes.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – 10 years



Le rouge

Cabernet Sauvignon 60 % Merlot 40%
Alc. – 14.50 % vol

Aging in Oak barrels /40% of the batch in new/ – 10 months

Saturated red color with violet shades. Spice flavor, red and black berries, blended with notes of vanilla and chocolate. The taste combines juicy fruit and elegant French oak. A soft and harmonious body that moves into a lasting and memorable aftertaste.

Combines very well with roasted red meats, cured meats or game dishes

Temperature of consumption - 18° - 20°C

Aging potential in bottle – 10 years



Le voyage

Cabernet franc 70% Syrah 30 %
Alc. – 14.50 % vol
Aging in Oak barrels -10 months

Remarkable violet-red color. The nose is a tangle of ripe red and black fruits, spices and pleasant feeling of oak. The wine is succulent, voluminous with intense palate and long lasting aftertaste.

Combines very well with matured cheeses, spicy food or red meat

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – 10 years

Seven grapes



Cabernet Sauvignon 25 % Merlot 25 % Syrah 20 % Malbec 15 %
Temranillo 5 % Cabernet Franc 5 % Mavrud 5 %
Alc. – 14.50 % vol
Aging in oak barrels – 10 months



Saturated ruby-red color. Intensive aroma with expressed notes of spices, ripe red and black fruits, leather and noble french oak. The wine is voluminous, balanced and it mesmerize with a tangle of palates and long aftertaste.

The wine combines very well with matured cheeses, pasta and gourmet dishes.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – 10 years

KATARZYNA

twins



Cabernet sauvignon 100 %
Alc. - 14.50 % vol
Aging in oak barrels - 10 months

A remarkable ruby red color. Powerful aroma of red and black berries and spicy tones, lined with elegant French oak. Taste feels pleasant, sweetness impressive, balance and memorable aftertaste.

The wine combines very well with cheeses, cured meats or lasagna, grilled meats.

Temperature of consumption - 18° - 20°C

Aging potential in bottle - 10 years

Le carré D'OR



Malbec 100 %
Alc. - 14.50 % vol

Aging in oak barrels - 10 months

Deep, crimson color with garnet gleams. A very good combination of plum flavor, black forest fruits, eucalyptus and oak. Soft tannins, combined with the well balanced fruit acids, concentrated fruit and suit vanilla aromas, contribute to the nice and long aftertaste .

Combines very well with dishes with meat or pasta

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle - 10 years

KATARZYNA

LA BELLA



Cabernet Sauvignon & Merlot & Malbec & Syrah
Alc. – 14.50 % vol
Aging in oak barrels – 10 months

Intense red color with violet hues. Aromas of black and red berries, chocolate and vanilla. Excellent combination of fruity aroma and French oak. In taste the wine is elegant and balanced with soft and completed final.

The wine combines very well with roasted red meats, spicy dishes or cured meats

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – 10 years

KATARZYNA

contemplations



Merlot 70% Malbec 30 %
Alc. – 14.50 % vol

Aging in Oak barrels -8 to 10 months

Solid color with deep violet hues. Harmonious and concentrated flavor, which intertwine ripe red fruits, cassis and vanilla. The rich taste of the wine combined with elegance and balance leads to pronounced flavor aroma and a long

This wine combines well with meats, lasagna or dishes of game, red or cured meats.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – 10 years



cheval

CABERNET SAUVIGNON

Cabernet sauvignon 100 %
Alc. - 14.50 % vol
Aging in oak barrels – 6 months

A remarkable ruby red color. Powerful aroma of red and black berries and spicy tones, lined with elegant French oak. Taste feels pleasant, sweetness impressive, balance and memorable aftertaste.

The wine combines very well with roasted red meats, pasta or spicy foods.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – 10 years



cheval

MERLOT

Merlot 100 %
Alc. - 14.50 % vol

Aging in oak barrels – 6 months

Intense red color with violet hues. Aromas of black and red berries, chocolate and vanilla. Excellent combination of fruity aroma and French oak. In taste the wine is elegant and balanced with soft and completed final

The wine combines very well with roasted red meats, spicy dishes or cured meats

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – 10 years



cheval MAVRUD

Mavrud 100 %
Alc. - 14.50 % vol

Aging in oak barrels – 6 months

Intense ruby-red color. Concentrated aroma of red forest fruits, spices and leather. The body is soft and voluminous, moderate sweetness, good length and memorable palate.

The wine combines very well with roasted red meats, spicy dishes or cured meats

Temperature of consumption - 18^o - 20^oc

Aging potential in bottle – 10 years



cheval SYRAH

Syrah 100 %
Alc. - 14.50 % vol

Aging in oak barrels /35% of the batch/ - 6 months

Dense ruby - red color. Concentrated aroma of spices, black ripe fruit, leather and vanilla. The taste of the wine has a pleasant balance between volume, sweetness, softness, succulence and length.

The wine combines with spicy foods, roasted red meats or pasta.

Temperature of consumption - 18^o - 20^oc

Aging potential in bottle - 10 years



cheval RUBIN

Rubin 100 %
Alc. - 14.50 % vol

Aging in oak barrels /35% of the batch/ - 6 months

Saturated purple color, with violet shades. A pronounced aroma combining spices, mature red fruits and forest fruits and elegant French oak. Voluminous body with velvety softness. A long and memorable aftertaste.

The wine combines very well with pasta, grilled red meat or risotto.

Temperature of consumption - 18^o - 20^oc

Aging potential in bottle - 10 years



mezzek

CABERNET SAUVIGNON & MAVRUD

Cabernet sauvignon 70 % Mavrud 30 %
Alc. - 14.50 % vol

Aging in oak barrels /35 % of batch/ - 6 months

This wine that is a blend between the traditional Bulgarian variety Mavrud and Cabernet Sauvignon is rich and succulent. Expressed earthy aroma, excellent balance between acidity, tannins and softness.

Long and memorable finish.

The wine combines very well with risotto, red meat or spicy foods.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle - 8 years



mezzek

CABERNET SAUVIGNON

Cabernet sauvignon 100 %
Alc. - 14.50 % vol

Aging in oak barrels /35 % of batch/ - 6 months

Wine with intense red color. Aroma of ripe berries, spices, leather and smoke. Balanced taste, volume and harmonious body with a long, soft finish.

The wine combines very well with spicy dishes, grilled red meat or pasta.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle - 8 years



mezzek

MERLOT

Merlot 100 %
Alc. - 14.50 % vol

Aging in oak barrels /35 % of batch/ - 6 months

Intensive red color with violet hues. Aroma of ripe red and black fruits mixed with fine French oak. Balanced and harmonious body filled with elegance. The wine ends with long and soft finish.

The wine combines very well with pasta, grilled red meat or risotto.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle - 8 years



mezzek

MAVRUD

Mavrud 100 %
Alc. - 14.50 % vol

Aging in oak barrels /35 % of batch/ - 6 months

Intensive ruby-red color. Concentrated aroma of red forest fruits, spices and vanilla. The body is soft and voluminous, filled with sweetness, good length and memorable palate.

This wine combines well with cheeses, cured meats or lasagna, roasted meats.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle - 8 years



CALLISTO



CABERNET SAUVIGNON & CABERNET FRANC

Cabernet sauvignon 60 % Cabernet franc 40 %
Alc. – 14.50 % vol
Aging in oak barrels - 40% of batch

Intensive ruby-red color. Rich aroma of red and black berries, spicy tones, smoke and fine oak. Taste feels pleasant, sweetness impressive, balance and memorable aftertaste

Combines very well with smoked meat, spicy dishes or roasted red meats.

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – 8 years

KATARZYNA



CALLISTO



MERLOT

Merlot 100 %

Alc. – 14.50 % vol

Aging in oak barrels - 40% of batch

Intensive red color with violet hues. Aroma of ripe red and black fruits mixed with fine french oak. Elegant and balanced taste with soft and completed final

The wine combines very well with pasta, grilled red meat or risotto

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – 8 years



CALLISTO

 MERLOT & SYRAH

Merlot 70 % Syrah 30 %
Alc. – 14.50 % vol

Aging in oak barrels - 40% of batch

Intense purple-red color. Complex nose of ripe black fruits, berries, spices, chocolate and elegant French oak. Rounded, powerful body with ripe tannins. Long spicy finish with a memory of softness and sweetness.

The wine combines very well with roasted red meats, spicy dishes or cured meats

Temperature of consumption - 18^o - 20^oC

Aging potential in bottle – 8 years

Rose wines

KATARZYNA

La vie en rose



Grenache 100 %
Alc. - 13.00 % vol

The remarkable pale, salmon color with slight, pink, onion nuances. Harmonious and gentle aroma, combining notes of green apple, vanilla and spices. Elegant, balanced and caressing taste with memorable and fresh finish.

The wine combines very well with fresh salads, sea food and desserts

Temperature of consumption - 12^o - 13^oC

Aging potential in bottle – 5 years



Le rose

Syrah 60 % Malbec 20% Cabernet Franc 20 %
Alc. - 13.00 % vol

Light pink color with orange hue. aromas of wild strawberries, blueberries and floral notes with a light citrus in the back. caressing the palate taste with a pleasant fruity character, fresh and long lasting finish.

Combines very well with asparagus, light cheeses, shrimp or desserts

Temperature of consumption - 12^o - 13^oC

Aging potential in bottle – 5 years

CONTEMPLATIONS



Malbec 60 % Carmener 40%
Alc. - 13.00 % vol

Very bright, reverting, onion – pink color. Fine, complex aroma combining nuances of grapefruit, moss of green peach, pepper and fresh forest fruits. Elegant and balanced taste, entangling softness, airiness, freshness and strong palette.

Combines very well with shrimp, mussels and salads with citrus or fresh desserts

Temperature of consumption - 12^o - 13^oC

Aging potential in bottle – 5 years



LA BELLA

Syrah 100 %
Alc. - 13.00 % vol

Soft gentle color of salmon with light rose hues. Memorable and capturing aroma of fresh citrus with herbaceous nuances. Succulent and refreshing body with pleasant and delightful finish.

Combines very well with fruits, clams, salads with citrus fruits and fresh deserts.

Temperature of consumption - 12^o - 13^oC

Aging potential in bottle – 5 years



cheval

Cabernet franc 100 %
Alc. - 13.00 % vol

Gentle color of salmon with light pink hue. Aromas of vanilla and citrus fruits.

The palate is balanced, delicate, with fruity aromas, pleasant freshness and memorable finish.

Combines very well with fresh salads, fruits, fresh cheeses, sea fish and fruity desserts.

Temperature of consumption - 14^o - 16^oc

Aging potential in bottle – 5 years



callisto

Malbec 100 %
Alc. - 13.00 % vol

Fine light pink color with violet shades. Aromas of vanilla and red fruit. The taste of the wine is balanced, fine, with fruity flavor, moderate freshness and a memorable finish.

Combines very well with fresh salads, fruits, fresh cheeses, sea fish and fruity desserts.

Temperature of consumption - 14⁰ - 16⁰c

Aging potential in bottle - 5 years



mezzek

Merlot 60 % Malbec 30% Syrah 10 %
Alc. - 13.00 % vol

Gentle color of salmon with light pink hue. Aromas of fresh red fruits intertwined with citrus notes. The palate is balanced, elegant, with fruity aromas, pleasant freshness and memorable finish.

Combines very well with fresh salads, fruits, fresh cheeses, sea fish and fruity desserts

Temperature of consumption - 12° - 13°C

Aging potential in bottle – 5 years

White wines

KATARZYNA



Le Magnifique



Chardonnay 100 %

Alc. - 13.50 % vol

Aging in oak barrels - 12 months

Aging in bottle - 12 months

Saturated yellow color with green nuances. The concentrated aroma is a mixture of yellow fruit, vanilla, chocolate, fine French oak and notes of butter. The palate corresponds completely with the aroma of the wine, which is the signature of a high class wine with it's own character and profile. In the taste the wine shines with exceptional balance, finesse and softness. The finish is long-lasting and leaves many positive impressions

Combines very well with white meats, seafood, smoked fish and chocolate deserts.

Temperature of consumption - 12^o - 14^oc

Aging potential in bottle - 10 years

LeS Amandiers



Chardonnay 70 % Sauvignon blanc 30 %
Alc. - 13.50 % vol
Aging in oak barrels
Aging in bottle - 8 to 12 months

Intensive yellow-green color. The aroma is a tangle of ripe citrus, warm, yellow fruit, honey, toasted bread and elegant wood. The taste is soft and voluminous with succulent palate and delicate freshness, backed with a sense of butter and kernel. The wine has a memorable aftertaste and long finish.

Combines well with white meats, seafood, smoked fish and chocolate deserts

Temperature of consumption - 12° - 14°C

Aging potential in bottle - 10 years



Les fleurs



Chardonnay 100 %
Alc. - 13.50 % vol
Aging in oak barrels

Aging in bottle - 8 to 12 months

Intense straw - yellow color with a greenish tint. The aroma combines ripe yellow fruit, peach, butter, nuts and elegant French oak. The flavor is a long and corresponds with the nose of the wine. The body is voluminous and very well balanced aftertaste is long. The long aftertaste confirms the high class of the wine.

Combines very well with aged french cheeses, smoked fish, dishes of rabbit meat, white meats and desserts.

Temperature of consumption - 12^o - 14^oC

Aging potential in bottle - 10 years



Chopin sonata

Chardonnay 60 % Sauvignon blanc 40 %
Alc. - 13.50 % vol
60 % of the batch Aging in oak barrels
Aging in bottle - 3 months

Intense yellow – green color. Elegant aroma, entangling within itself ripe yellow fruits, butter, herbs, toast and noble wood. Rich, succulent and harmonious taste, velvety softness and unforgettable palate. The wine ends with pleasant freshness and amazing aftertaste.

Combines very well with roasted white meats, pasta with seafood or aged cheeses.

Temperature of consumption - 12^o - 14^oC

Aging potential in bottle - 7 years



LE BLANC

Sauvignon Blanc 100 %
Alc. – 13.00 % vol
Aging in bottle – 3 months

Intense, sparkling yellow – green color. Elegant aroma, entangling within itself green pepper, citrus, grass and a light shade of yellow fruit. The taste is fine, with an excellent balance between sweetness and freshness. Impressive and lasting aftertaste

Combines very well with fresh cheese, fresh salads, fish dishes and fruit desserts

Temperature of consumption - 12^o - 14^oC

Aging potential in bottle – 5 years



contemplations

CHARDONNAY

Chardonnay 100 %

Alc. - 13.50 % vol

Aging in bottle - 3 months

Sparkling saturated yellow color with greenish nuance. Explosive aroma of ripe yellow fruits, citrus and vanilla. In the taste the wine shines with balance, softness and volume. Palate of ripe peach, banana and honey with fresh and long lasting aftertaste.

Combines well with aged cheeses, white meats and fish plates as well as warm salads.

Temperature of consumption - 12^o - 14^oC

Aging potential in bottle - 7 years



contemplations

SAUVIGNON BLANC



Sauvignon blanc 100 %
Alc. - 13.50 % vol
Aging in bottle - 3 months

Delicate yellow-green color. The aroma is a tangle of freshly picked herbs, powdered citrus and green fruits. The taste charms with balance, softness, elegance and pleasant freshness. Strongly expressed palate combined with long aftertaste and memorable finish, give the finishing touches of this wine
Combines very well with fresh cheeses, salads, fish dishes and fruity deserts

Temperature of consumption - 12^o - 14^oC

Aging potential in bottle - 7 years



La bella

Chardonnay 40 % Viognier 30 %
Sauvignon Blanc 20 % Traminer 10 %
Alc. - 13.50 % vol
Aging in bottle - 3 months

Rich yellow-green color. The aroma is a harmony of yellow fruit, peach, citrus, fresh herbs and floral nuances. Strong palate, soft and round body. The wine ends with pleasantly presented freshness and long finish.

Combines very well with white meat, fresh salads, fish dishes and fruity desserts.

Temperature of consumption - 12° - 14°C

Aging potential in bottle - 7 years



cheval

CHARDONNAY

Chardonnay 100 %
Alc. - 13.50 % vol

20 % of the batch aging in oak barrels

Saturated yellow color with green shades. Captive aroma of ripe, yellow fruits, with pleasant notes of wood. Succulent and rich palate, with sweet peach in the mouth and elegant freshness. The finish is soft and long-lasting.

Combines very well with various salads, pasta, lasagna, smoked fish, white meats.

Temperature of consumption - 12^o - 14^oC

Aging potential in bottle – 5 years



cheval

SAUVIGNON BLANC

Sauvignon Blanc 100 %
Alc. - 13.00 % vol

The pleasant yellow green color combines with a concentrated fresh scent with notes of citrus, green pepper and green peach. The softness in the taste is complemented by citrus freshness. Elegance and finesse impress in the finish and the aftertaste of wine

Combines very well with fresh cheeses, salads, pasta, fish dishes and fruit desserts.

Temperature of consumption - 12^o - 14^oC

Aging potential in bottle – 3 years



cheval

VIOGNIER

Viognier 100 %
Alc. – 13.00 % vol

Dense yellow- green color. Rich aroma, filled with nuances of peach and citrus. Balanced and soft taste with pleasant fruity freshness.

Combines very well with various salads, pasta, lasagna, smoked fish, white meats.

Temperature of consumption - 12^o - 14^oC

Aging potential in bottle – 5 years



mezzek

SAUVIGNON BLANC & PINOT GRIS

Sauvignon blanc 70 % Pinot gris 30 %
Alc. - 13.50 % vol

Shining green-yellow color. Exquisite aroma of fresh citrus fruit and soft herbaceous, green nuance. Balanced and elegant taste with pleasant freshness and voluminous body. Succulent and refreshing finish.

Combines well with fresh salad, white sea fish, light cheese, asparagus, white chicken meat

Temperature of consumption - 12^o - 14^oC

Aging potential in bottle – 3 years



mezzek

CHARDONNAY

Chardonnay 100 %
Alc. - 13.50 % vol

30 % of the batch aging in oak barrels

Saturated yellow color with green shades. Captive aroma of ripe, yellow fruits, with pleasant notes of wood. Succulent and rich palate, with sweet peach in the mouth and elegant freshness. The finish is soft and long-lasting

The wine combines very well with various salads, pasta, lasagna, smoked fish and white meats

Temperature of consumption - 12^o - 14^oC

Aging potential in bottle – 5 years



Katarzyna Brut

SPARKLING WINE

Chardonnay 100 %
Alc. - 12.00 % vol

Saturated green-yellow color with fine sparkling pearls. Dense and noble aroma with notes of ripe peach, roasted nuts, vanilla, bread and butter. Fine, delicate body with gentle playfulness and a long, memorable finish with nice truffle feeling.

Combines well with white meats, fish plates and desserts.

Temperature of consumption - 10 – 12 C

Aging potential in bottle - 5 years

AWARDS

Katarzyna Estate has won over 300 awards at some of the most prestigious international competitions :



Mundus Vini			San Francisco Wine Competition
Decanter			Selections Mondiales des Vins
Syrah du Monde			China Wine and Spirits Awards
Chardonnay du Monde			International Wine & Spirit Challenge
Vinalies Paris			Le Mondial du Rose Cannes
Concours Mondial Bruxelles			International Wine Challenge London



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