

Odessos GSK Sauvignon & Dimyat



Description:

Odessos GSK Sauvignon & Dimyat is a white blend from the Northern Black Sea region of Bulgaria. It comprises 80% Sauvignon Blanc and 20% Dimyat, with the Dimyat component undergoing 5 days of skin contact before blending.

Tasting notes:

Pale straw hue. Aromas of grapefruit, lime zest, and subtle floral notes. On the palate it is crisp and zesty, with citrus and green apple flavours, a hint of texture from the skin contact, and a clean, refreshing finish.

Allergens: Contains sulphites.

Dish Pairing:

- Fresh oysters or shellfish
- Green salads with goat's cheese
- Grilled fish with herb vinaigrette
- Vietnamese or Thai salads
- Mild goat's or feta cheese

Talking Point:

What makes this wine stand out is the 20% Dimyat vinified with **5 days of skin contact** — a technique more common in orange wines — which introduces texture and depth without overpowering the Sauvignon's brightness. Odessos sources grapes from selected vineyards around the Black Sea coast, embracing the sea breezes and soils of the region to balance aromatic lift and crisp structure.