

Georgiev & Milkov Pét-Nat Funky Mavrud



Description:

Georgiev & Milkov Pét-Nat Funky Mavrud is a naturally sparkling rosé-style wine from the Thracian Valley, Bulgaria. It is made from 100% Mavrud grapes, hand-picked from old vines (around 40 years old) near Novi Izvor. The wine is bottled before fermentation finishes (pétillant naturel style), allowing it to complete fermentation in the bottle and develop a gentle, natural fizz.

Tasting notes:

Delicate rosé-pink and slightly cloudy. Aromas of raspberry, strawberry, and fresh herbs. The palate shows vivid red fruit flavours, a leafy herbal edge, fine toastiness from the lees, and bright, lively acidity with a crisp finish.

Allergens: Contains sulphites.

Dish Pairing:

- Fresh shellfish or oysters
- Light Asian dishes (e.g. Thai salad, sushi)
- Goat's cheese or fresh cheeses
- Salads with vinaigrette
- Grilled chicken or fish

Talking Point:

This wine is notable as Bulgaria's first ever pét-nat made from the native Mavrud grape. Georgiev & Milkov work with old-vine fruit and harvest early to retain freshness and moderate alcohol. The pét-nat method — bottling before fermentation is complete — gives the wine its naturally lively sparkle and characterful, unfiltered style.