



ANGEL'S ESTATE S.A.

SELECTION BULGARIA



Producer: "ANGEL'S ESTATE" S.A.

Region: Thracian valley

Name: **WHITE STALLION**

Grape Variety in % Chardonnay 87 %

Viognier 10 %

Sauvignon blanc 3 %

Vintage: 2020

Alcohol %: 13.05

Residual sugar, g/l: 2.3

Total acidity, g/l: 5.61

Total dry extract, g/l: 22.7

Barrel maturation period: 3 months

Barrels: 225 l

Aging potential: Till 2024

3-4 years at T 13 - 18 'C

Humidity not exceeding 85 %

Climate and soils:

Moderate continental climate with sunshine duration of more than 3000 hours during the year and more than 110 sunny days. No freezing temperatures and frosts in spring. The comparatively high temperatures during the year and the suitable forest and sandy-clay soils are very beneficial for the red wine grape varieties.

Vinification:

The cooled grape passes through vibration table for hand sorting of grape stems. The destemmed grape is sorted on sorting table and then processed in 3 cubic meters pneumatic press where the whole grapes are pressed on 1, 2 Bar. The grape juice is clarified and put to ferment at 12-15o C. Post-fermentation aging in French oak barrels. Blending, clarification and stabilization.

Tasting characteristics:

A wine with a crystal clear, golden moon color and glossy shine. An attractive multi-layered nose that recognizes the accents of exotic flowers and honey. Soft attack, balanced and well-defined fresh, fruity aroma combined with harmonious oak shades, complemented by notes of almond oil, apricot and toasted orange peel.