



# ANGEL'S ESTATE S.A.

## SELECTION BULGARIA



Producer: ANGEL'S ESTATE S.A.

Region: Thracian valley

Name: ANGEL'S ESTATE

**SAUVIGNON BLANC**

Grape variety in % Sauvignon blanc 100 %

Vintage: 2020

Alcohol: 13.0%

Residual sugar /g/l/: 1.62

Total acidity /g/l/: 5.74

Total dry extract /g/l/: 22.5

Barrel maturation period: No

Type of barrels:

Aging potential: Till 2023

2-3 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 12-15°C. Clearing and stabilization.

### Tasting characteristics:

Bright moon color with characteristic green accent. Wine, impressing with its explosive richness of flavour in which fine plant and flower nuances are combined, reminding of rose grapefruit, lemon grass and acacia.