



ANGEL'S ESTATE S.A.

SELECTION BULGARIA



Producer: ANGEL'S ESTATE S.A.

Region: Thracian valley

Name: **ANGEL TRAMINER**

Grape variety in % Traminer 100 %

Vintage: 2017

Alcohol: 13.5%

Residual sugar /g/l/: 1.6

Total acidity /g/l/: 5.75

Total dry extract /g/l/: 20.1

Barrel maturation period: No

Type of barrels:

Aging potential: Till 2020

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 "inertis" where the whole grapes are pressed on 1,2 Bar. The grape juice is clarified and put to ferment at 12-15o C. Clearing and stabilization.

Tasting characteristics:

Delicate, pale yellow color with gentle glare. Wine with a very rich aroma, reminiscent of white and pink spring flowers, citrus and ginger. Angel Traminer excites with ethereal taste, pleasant freshness and intensity.