



ANGEL'S ESTATE S.A.

SELECTION BULGARIA



Producer: ANGEL'S ESTATE S.A.

Region: Thracian valley

Name: **ANGEL MERLOT**

Grape variety in % Merlot 100 %

Vintage: 2015

Alcohol: 14.5%

Residual sugar /g/l/:

Total acidity /g/l/:

Total dry extract /g/l/:

Barrel maturation period:

Type of barrels:

Aging potential: Till 2022

6-8 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. Hot dry summer with warm nights. Soft and warm winter. Without spring frosts. Sandy and sandy - clayey, clay - limestone soils.

Vinification:

Hand picking and hand-sorting of the grapes. Optical sorting of individual grapes. Cold maceration in heat - insulated fermentation tanks made of stainless steel and with 7000 liter volume each. Controlled alcohol fermentation with long lasting post-fermentation maceration. Spontaneous malolactic fermentation.

Tasting characteristics:

Capturing the senses velvet, ruby color. The wine impresses with the aroma of dried plums, figs and chocolate. The taste is characteristic with gentle sweetness and softness that linger longer long after the last sip.