



# ANGEL'S ESTATE S.A.

## SELECTION BULGARIA



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

Region: Thracian valley

Name: **STALLION TRAMINER**

Grape Variety in % Traminer 100 %

Vintage: 2020

Alcohol %: 13

Residual sugar, g/l: 1.2

Total acidity, g/l: 5.23

Total dry extract, g/l: 20.9

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 12-15°C. Post-fermentation aging in French oak barrels. Blending, clarification and stabilization.

### Tasting characteristics:

Wine that conquers the cup with a golden, sunny, wheat color. Traminer escaped with his maturity from the classic look, attacking softly with ginger and apple blossom in a rose field. Remembered with juicy body and delicate balance of acids. Wine with developed and exotic flavor.