



# ANGEL'S ESTATE S.A.

## SELECTION BULGARIA



Producer: ANGEL'S ESTATE S.A.

Region: Thracian valley

Name: **ANGEL SYRAH & MERLOT**

Grape variety in % Syrah - 50 %  
Merlot - 50 %

Vintage: 2016

Alcohol: 14.5%

Residual sugar /g/l/:

Total acidity /g/l/:

Total dry extract /g/l/:

Barrel maturation period: No

Type of barrels:

Aging potential: До 2025

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:

The wine captures with its saturated, full dark red color. The aroma, expressive and concentrated seizes with sweet nuances of ripe fruits, black cherry combined with playful savory note. The wine has velvet, well balanced body and rich flavored aroma. The feeling of sweetness and softness lingers in the aftertaste.