



# ANGEL'S ESTATE S.A.

## SELECTION BULGARIA



Producer: ANGEL'S ESTATE S.A.

Region: Thracian valley

Name: **ANGEL CABERNET FRANC  
CABERNET SAUVIGNON**

Grape Variety in % Cabernet franc - 70 %

Cabernet sauvignon - 30 %

Vintage: 2015

Alcohol %: 14

Residual sugar, g/l:

Total acidity, g/l

Total dry extract, g/l:

Barrel maturation period: No

Barrels:

Aging potential: Till 2023

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 impresses with a deep color of dark cherry with violet shades. Intense aroma of mature black berries (blackberries, black currants) and fresh spices (mint). Angel conquers a velvet attack and a juicy body. The hues implied in the aroma also fascinate in taste. The finish is silky with a lasting aftertaste.