



ANGEL'S ESTATE S.A.

SELECTION BULGARIA



Producer: ANGEL'S ESTATE S.A.

Region: Thracian valley

Name: **CATTLEYA SAUVIGNON
BLANC & CHARDONNAY**

Grape variety in % Sauvignon blanc 60 %
Chardonnay 40 %

Vintage: 2017

Alcohol: 13.5

Residual sugar /g/l/: 1.1

Total acidity /g/l/: 5

Total dry extract /g/l/: 19

Barrel maturation period: No

Type of barrels:

Aging potential: До 2021

2-3 years at t. 13-18 °C

Humidity not exceeding 85%

Препоръчителна температура

за консумация: 12 - 15 °C

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:

Cattleya Sauvignon Blanc & Chardonnay enjoys a brilliant lunar color with lively greenish glow. The wine combines fresh summer aromas of citrus and exotic fruits, juicy peach and flowers. This richness will pamper you with the flavor, where you will also find a touch of lemon freshness.