



ANGEL'S ESTATE S.A.

SELECTION BULGARIA



Producer: ANGEL'S ESTATE S.A.

Region: Thracian valley

CATTLEYA

Name: **CABERNET FRANC**

Grape variety in % Cabernet Franc 100 %

Vintage: 2015

Alcohol: 14 % vol

Residual sugar /g/l/: -

Total acidity /g/l/: -

Total dry extract /g/l/: -

Barrel maturation period: -

Type of barrels: -

Aging potential: 5 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:

Hand sorting of whole destemmed grapes. Cold maceration at 8 °C in stainless steel tanks of 7000l each. Controlled alcoholic fermentation. Long post-fermentation maceration. Spontaneous malolactic fermentation. Aging and storage at controlled temperature and relative air humidity.

Tasting characteristics:

Cattleya Cabernet Franc has a beautiful dark cherry color. The aroma of wine is a harmonious combination of fresh black fruits, coffee and dried spices. This Cabernet Franc features softness and freshness in the flavor where the nuances of mulberry and tobacco are intertwined.