



# ANGEL'S ESTATE S.A.

## SELECTION BULGARIA



Producer: ANGEL'S ESTATE S.A.

Region: Thracian valley

Name: **CATTLEYA ROSE**

Grape variety in % Syrah 80 %

Cabernet Sauvignon 20 %

Vintage: 2017

Alcohol: 13.5

Residual sugar /g/l/: 1.3

Total acidity /g/l/: 5.1

Total dry extract /g/l/: 19

Barrel maturation period: No

Type of barrels:

Aging potential: Till 2021

3 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:

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 with selected yeasts. Clearing and stabilization of the wine.

### Tasting characteristics:

Cattleya Rose has a modern salmon color. The aroma is fine with shades of fresh forest strawberry, grapefruit and juicy soft fruits. The taste is soft with pleasant sweetness and citrus freshness in the final. Suitable for consumption with fish, seafood or cheeses.