



# ANGEL'S ESTATE S.A.

## SELECTION BULGARIA



Producer: ANGEL'S ESTATE S.A.

Region: Thracian valley

**CATTLEYA CABERNET**

Name: **SAUVIGNON & MERLOT**

Grape variety in % Cabernet Sauvignon 60 %  
Merlot 40 %

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 Sauvignon & Merlot attracts with a beautiful granite-red color. The aroma of wine blends shades of cherry, chocolate and roasted pepper. The wine has a wonderful tannin structure and taste with notes of cocoa and a jam of black berries.