



ANGEL'S ESTATE S.A.

SELECTION BULGARIA



Producer: "ANGEL'S ESTATE" S.A.

Region: PGI, Thracian Valley

Name: **GOLD STALLION CHARDONNAY**

Grape Variety in % Chardonnay 100 %

Vintage: 2019

Alcohol %: 13.5

Residual sugar, g/l: 1.8

Total acidity, g/l: 5.12

Total dry extract, g/l: 20.4

Barrel maturation period: 4

Barrels: 225 l

Aging potential: Till 2022

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. 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 where the whole grapes are pressed on 1, 2 Bar. The grape juice is clarified and put to ferment at 12-15°C. Fermentation and aging in barrels for months. Clearing and stabilization.

Tasting characteristics:

Delicate aroma of oak and vanilla, intertwined with fruity shades of ripe yellow fruits. Minerality and tropical yellow fruits, pineapple, pear, passion fruit. A rich, well-balanced delicate taste, with a good sphere and volume, a long sweet juicy finish.