



# ANGEL'S ESTATE S.A.

## SELECTION BULGARIA



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

Region: Thracian valley

Name: **STALLION SELECTION SAUVIGNON BLANC**

Grape Variety in % Sauvignon Blanc 100 %

Vintage: 2020

Alcohol %: 13

Residual sugar, g/l: 2

Total acidity, g/l: 5.99

Total dry extract, g/l: 19.6

Barrel maturation period: No

Barrels:

Aging potential: Till 2023

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:

Grapes were harvested at the end of August 2019 from selected plots in new vineyards, created in 2015 and located around the winery. Picked up and storing of grapes by hand, as well as selection of berries. Maturation for 4 hours in pneumatic press followed by direct inert pressing up to 1.2 Bar. Cold enzymatic clarification and after alcoholic fermentation with pure wine yeast culture at 12-15 °C. After the end of the alcoholic fermentation, the wine matures for 3 months on fine lees for building up the body and add more volume to the mouthfeel. Finally, wine was stabilized, filtered and bottled.

### Tasting characteristics:

Citrus aroma, green flavors of peas, boxwood, asparagus. Minerality and tropical yellow fruit, pineapple, pear, passion fruit. Dense and tight crisp flavor, rich with good area and volume, earthy hues and tropical fruit, wet stone, ending with chewable juicy acids.