



ANGEL'S ESTATE S.A.

SELECTION BULGARIA



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

Region: Thracian valley

Name: **STALLION SELECTION SYRAH**

Grape Variety in % Syrah 100 %

Vintage: 2018

Alcohol %: 14.5

Residual sugar g/l: 3.1

Total acidity, g/l: 5.11

Total dry extract, g/l: 33.8

Barrel maturation period: 12 months

Barrels: 225 l

Aging potential: Till 2030

10 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:

Selective hand picking of grapes from special treated and raised parcels. Automatic sorting of whole destemmed grapes by Buscher Vaslyn Vistalys R2. Cold maceration at 8 °C in oak barrels of 6000l for 10 days. Controlled alcoholic fermentation. Long post-fermentation maceration. Spontaneous malolactic fermentation. Aging and storage in French oak barrels of 225l each for 12 months at controlled temperature and relative air humidity.

Tasting characteristics:

Deep red color. On the nose-vanilla, leather, black olive, sweet berries, amaretto and eucalyptus. Tight to taste with good balance acid-phenols, young lively taste with flavors repeat the nose. The finish is smooth with soft and gentle tannins.