



ANGEL'S ESTATE S.A.

SELECTION BULGARIA



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

Region: Varietal wine without PDO/PGI

Name: **LMS VERMENTINO ANGEL'S
ESTATE**

Grape Variety in % Vermentino 100 %

Vintage: 2020

Alcohol %: 13,5

Residual sugar, g/l: 2,6

Total acidity, g/l: 5,32

Total dry extract, g/l: 20,3

Barrel maturation period: No

Barrels:

Aging potential: Till 2023

2-3 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 at 12-15°C. Clearing and stabilization.

Tasting characteristics: Playful straw-yellow color with crystal radiance. Intense fresh aroma, gentle mosaic of citrus and exotic fruits, ripe peach and lemon cake. All of them enveloped in elegant structure and a hint of lemon zest.

