



# ANGEL'S ESTATE S.A.

## SELECTION BULGARIA



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

Region: Thracian valley

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

Grape Variety in % Syrah - 100 %

Vintage: 2020

Alcohol %: 14

Residual sugar, g/l: 3,1

Total acidity, g/l: 5,05

Total dry extract, g/l: 30,7

Barrel maturation period: No

Barrels:

Aging potential: Till 2028

6-8 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:** Hand picking and hand-sorting of the grapes. Optical sorting of individual grapes. Cold maceration in heat - insulated fermentation tanks made of stainless steel and with 7000 liter volume each. Controlled alcohol fermentation with long lasting post-fermentation maceration. Spontaneous malolactic fermentation.
- 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.