



ANGEL'S ESTATE S.A.

SELECTION BULGARIA



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

Region: Thracian valley

Name: **YOUNG STALLION**

Grape Variety in % Cabernet sauvignon 40 %

Merlot 40 %

Cabernet franc 10 %

Syrah 10 %

Vintage: 2018

Alcohol %: 14.5

Residual sugar g/l: 3.7

Total acidity, g/l 5.16

Total dry extract, g/l: 33.6

Barrel maturation period: 8 months

Barrels: 225 l

Aging potential: Till 2028

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:

Hand picking and sorting grapes. Optical sorting of grape grains. Cold maceration in 7000 l heat-insulated stainless steel fermenters. Controlled alcoholic fermentation with post-fermentation. Wine is aged for 8 months in French oak barrels, second refill.

Tasting characteristics:

Attractive red color with elegant glow. Vivid and peppery fruity aroma. Gentle velvety attack, revealing a harmonious taste of early forest fruits, cherry, blackcurrant and blackberry. Pleasant freshness, lined with round and well-structured body. Long aftertaste with soft and warm creamy finish.