



# ANGEL'S ESTATE S.A.

## SELECTION BULGARIA



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

Region: Thracian valley

Name: **STALLION**

Grape Variety in % Merlot 60 %

Cabernet franc 20 %

Syrah 10 %

Cabernet sauvignon 10 %

Vintage: 2017

Alcohol %: 14.5

Residual sugar g/l: 3.4

Total acidity, g/l: 4.99

Total dry extract, g/l: 31

Barrel maturation period: 12 months

Barrels: 225 l

Aging potential: Till 2027

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 sorting of whole destemmed grapes. Cold maceration at 8 °C in oak barrels of 6000l ANn stainless steel tanks of 7000l each. Controlled alcoholic fermentation. Long post-fermentation maceration. Spontaneous malolactic fermentation. Aging and storage in French oak barrels of 225l each at controlled temperature and relative air humidity.

### Tasting characteristics:

Concentrated dark red colour with violet overtones. Intensive fruity flavour alongside with the sweet whiffs of blueberry, cherry, black truffle and bitter chocolate with toasted cinnamon fills the nose. Well-balanced juicy and full body, complex and elegant. Marvelous structure, creating a long harmonious finish.