



ANGEL'S ESTATE S.A.

SELECTION BULGARIA



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

Region: Thracian valley

Name: **GOLD STALLION**

Grape Variety in % Merlot 58 %

Cabernet sauvignon 39 %

Petit Verdot 3 %

Vintage: 2017

Alcohol %: 14.5

Residual sugar g/l: 3.7

Total acidity, g/l: 5.12

Total dry extract, g/l: 33.6

Barrel maturation period: 24 months

Barrels: 225 l

Aging potential: 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 degrees C in oak barrels of 6000l each. Controlled alcoholic fermentation. Long post-fermentation maceration. Spontaneous malolactic fermentation in new French barrels. Aging and storage for 24 months in new French oak barrels of 225l each at controlled temperature and relative air humidity.

Tasting characteristics:

Gold Stallion is the 24 carat alchemy fruit in winery estate „Angel's Estate“. Elixir obtained from the gold-bearing sands of our sunny vineyards.

Necessarily be decanted prior to consumption.

Wild character of the fragrance: Zift, petroleum shades, tar, likuris, dark chocolate, vanilla, pepper, carpaccio. Black berries, cinnamon, horse sweat, drunken candied cherry. Very juicy and round body, rich with a large area and length, but tight without being too dominant. Severe mouth, powerful yet elegant. Fine passes from the middle to the final. Dried sweet seasoning of nose - clove, cinnamon, star anise, lavender, essential oil, aromatic oil, frankincense.