



ANGEL'S ESTATE S.A.

SELECTION BULGARIA



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

Region: Thracian valley

Name: **DENE B CABERNET FRANC**

Grape Variety in % Cabernet franc 100 %

Vintage: 2018

Alcohol %: 14.5

Residual sugar, g/l: 3.5

Total acidity, g/l 5.15

Total dry extract, g/l: 33.3

Barrel maturation period: 18 months

Barrels: 225 l

Aging potential: Till 2028

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. 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:

Sort of whole grapes through optical sorter Delta R2 Vistalys. Cold maceration at 8 ° C in oak vats with a capacity of 6000 l and insulated fermenters made of stainless steel of 7000 l. Controlled alcoholic fermentation with post fermentation maceration. Spontaneous malolactic fermentation in new French barrels. Aging and storage for 18 months in new French 225 l. oak barrels at a controlled temperature and relative humidity.

Tasting characteristics:

Aromas of dried leaves, dried red pepper, dried plums, pepper, cloves, distant memory of cardamom, thyme. Sweet taste of vanilla and cocoa, cherry. Tight body with good acids, moderate sweetness and peppery finish, chewable phenols with aging potential. Taste flavors are fruit, blueberry, black currant, black fruit. In the nose - roasted aroma and taste - fruit. Medium to long finish.