



ANGEL'S ESTATE S.A.

SELECTION BULGARIA



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

Region: Thracian valley

Name: **DENEB CABERNET SAUVIGNON**

Grape Variety in % Cabernet Sauvignon 100 %

Vintage: 2018

Alcohol %: 14.5

Residual sugar, g/l: 3.5

Total acidity, g/l: 5.09

Total dry extract, g/l: 33.9

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:

Attracts with deep red color. In the aroma - red fruit, medlar, mushrooms, ink, prunes, likuris, pepper and dark chocolate. In the taste - ink, iodine and walnuts. Juicy and smooth body, soft with lingering finish.