

TECHNICAL SHEET
NIMBUS PREMIUM PINOT NOIR
PINOT NOIR
2012



Varietal in %:	Pinot Noir 100%
Vintage:	2012
Alcohol:	14,50%
Date of harvest:	21.8.2012
Maturity of the grapes /brix/:	24 % BRIX
Residual sugars /g/l/:	2,00
Total acidity /g/l/:	4,35
ph:	3,80
Aged in oak barrels:	yes - 100%, 16 months
Barrel type:	new french oak barrels - 225 l
Table/regional:	regional wine

Bottle

Type of bottle:	Borgognotta Prestige
Capacity of the bottle:	75 cl
Weight of the bottle /kg/:	0,750

Case

Number of bottles in case:	6
Size of case in mm /h/l/b/:	195 / 270 / 305
Weight of case /kg/:	10

Pallet

Number of bottles in pallet:	420
Number of cases in pallet:	70
Rows in pallet:	7
Size of pallet in sm /h/l/b/:	155 / 120 / 80
Weight of pallet /kg/:	683

Code

EAN of bottle:	3800056790026
EAN of case:	3800056790071

Region:

Thracian Plain is part of the great southern Bulgarian wine region. It is well protected from cold winds to the north of the Balkan Mountains and further protected from the south central part of the Rhodopes.

Climate and Soil:

Temperate with sunshine duration over 3,000 hours during the year and over 110 clear days. Hot dry summers with warm nights. Soft and warm winters. No spring frost. Sandy and sandy-loam, clay-limestone.

Harvest:

Carefully selective hand-picking in crates with subsequent sorting of the grapes in the winery.

Vinification:

Manual sorting of whole grapes. Cold maceration at 8°C in new French oak barrels 225 l. Spontaneous alcoholic fermentation. Long post fermentation infusion. Spontaneous malolactic fermentation in new French barrels. Aging and storage in barrels at a controlled temperature and relative humidity.

For the brand:

Tasting notes:

Classic Pinot Noir color - pale brick red with glitter. Intense, complex nose of wild strawberry, vanilla, smoke moss and smoked meat. Flexible and sweet body with sheer, velvety tannins and a long, elegant vanilla-strawberry finish. Classic Pinot Noir, which would be suitable for traditional recipes wild game or duck, but also with tuna or salmon. For the brave experimenters we offer it combined with pie with berries or croissant with caramelized strawberries.

Awards: