

TECHNICAL SHEET

MERLOT/ CABERNET SAUVIGNON/ RUBIN/ MAVRUD

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Varietal in %:	Merlot 60 %, Cabernet Sauvignon 30%, Rubin 5%, Mavrud 5%
Vintage:	2008
Alcohol:	14.00%
Date of harvest:	12.09.2008-18.10.2008
Maturity of the grapes /brix/:	24 % BRIX
Residual sugars /g/l/:	4,5
Total acidity /g/l/:	5,8
ph:	3.66
Aged in oak barrels:	12 months
Barrel type:	50% new french oak barrels - 225 I
Table/regional:	regional wine

Bottle	
Type of bottle:	Bordeaux Estate
Capacity of the bottle:	75 cl
Weight of the bottle /kg/:	0.500

Case	
Number of bottles in case:	12
Size of case in мм /h/l/b/:	170 / 465 / 340
Weight of case /kg/:	16

Pallet	
Number of bottles in pallet:	420
Number of cases in pallet:	35
Rows in pallet:	7
Size of pallet in sм /h/l/b/:	135 / 120 / 80
Weight of pallet /kg/:	573

Code		
EAN of bottle:	3800056780065	
EAN of case:	3800056780072	

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:

Cold maceration at 10°C for 8 days. Spontaneous alcoholic fermentation in inox container at a controlled temperature of 27°C. Post fermentation infusion. Spontaneous malolactic fermentation in new French oak barrels 225 I. Aging and storage in barrels for 12 months.

Roads lead us in different directions, some overlap, while others separate. Via Diagonalis1 is the perfect intersection of Merlot, Cabernet Sauvignon & Merlot for the specific vintage. Their meeting was at the right time - the 2007 harvest, the right place - in Castra Rubra2, in exact proportions - 60/30/5/5. The emotion of the match sealed in a bottle for you to share it, walking your way, crossing the paths of people with emotions.

For the brand:

- 1 The large road that during the Roman Empire linked the capital of the Western Roman Empire Rome with the capital of the Eastern Roman Empire Constantinople.
- 1 Big wine that has given a single direction of all your senses as it has transformed them into a simple pleasure.

 2 Early Byzantine fortress, located within the current municipality Harmanly through which passed Via Diagonalis or the so-called Great way

Bulgarian winery dating from the beginning of the 21st century situated in the village of Kolarovo, municipality Harmanly from where the road of wine, Via Diagonalis has started.

Tasting notes:

Dense dark ruby colour. The nose of the wine gives prominence to its style - spicy and fruity at the same time, with attractive nuances of leather and pepper woven with the delicate aroma of blueberry and a sweet vanilla accent. The body is concentrated and juicy with fine tannins leaving the impression of a velveteen touch. It has a long finish with juicy wild berries in the aftertaste. Excellent, fresh and spicy wine with a Bulgarian character.

Awards:

International Wine Challenge Vienna 2012 - silver medal San Francisco International Wine Competition 2010 - bronze medal Concours Mondial de Bruxelles 2011 - silver medal Wine Challenge Vienna 2011 - gold medal

International