

**TECHNICAL SHEET**  
**CASTRA RUBRA**  
**MERLOT/ CABERNET SAUVIGNON/ CABERNET FRANC**  
**2008**



Varietal in %:	Merlot 42%, Cabernet Sauvignon 43%, Cabernet Franc 15%
Vintage:	2008
Alcohol:	14,5%
Date of harvest:	06.09.2008-10.10.2008
Maturity of the grapes /brix/:	24 % BRIX
Residual sugars /g/l/:	4,0
Total acidity /g/l/:	5,5
ph:	3,61
Aged in oak barrels:	18 months
Barrel type:	new french oak barrels - 225 l
Table/regional:	regional wine

**Bottle**

Type of bottle:	Bordolese Storica
Capacity of the bottle:	150 cl
Weight of the bottle /kg/:	0,850

**Case**

Number of bottles in case:	1
Size of case in mm h/l/b/:	360 / 120 / 120
Weight of case /kg/:	3

**Code**

EAN of bottle:	3800056731036
EAN of case:	3800056731050

**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°. Post fermentation infusion. Spontaneous malolactic fermentation in new French oak barrels 225 l. Aging and storage in barrels.

**For the brand:**

The wine is named after the ancient Roman fortress CASTRA RUBRA (Red Fort), whose ruins are located near the village Kolarovo. In addition to the premium wine, it gives the name of the new cellar of "Telish" JSCo.

**Tasting notes:**

Deep, crimson colour. Fine, discrete and complex nose with black berries, cocoa, exotic flowers and a spicy accent of dried meat. Tight, full body, lean and fresh with velvet tannins and a long, juicy finish, which leaves notes of dark chocolate and black berries with cinnamon in the aftertaste. A deep, spicy wine that can age for ten more years, a worthy match for selected meats, ripe aged cheeses, and rich chocolate desserts. It is best for this wine to be opened an hour or two before serving.

**Awards:**

International Wine Challenge Vienna 2012 - gold medal  
 Selections Mondiales des Vins 2011 - gold medal  
 International Wine Challenge Vienna 2011 - gold medal  
 Decanter World Wine Awards 2011 - silver medal  
 San Francisco International Wine Competition 2011 - silver medal  
 San Francisco International Wine Competition 2012 - silver medal