

## TECHNICAL SHEET CASTRA RUBRA MERLOT/ CABERNET SAUVIGNON/ CABERNET FRANC

## 2009

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			Merlot 60%, Cabernet
		Varietal in %:	Sauvignon 25%, Cabernet
			Franc 15%
		Vintage:	2009
		Alcohol:	15,00%
		Date of harvest:	02.10.2009, 19.10.2009,
		Maturity of the grapes /brix/:	25 % BRIX
		Residual sugars /g/l/:	5,10
	UBRA	Total acidity /g/l/:	6,00
		ph:	3,47
		Aged in oak barrels:	18 months
		Barrel type: Table/regional:	new french oak barrels - 225 l regional wine
			regional wine
			ottle
		Type of bottle:	Alienor 1
		Capacity of the bottle:	75 cl
		Weight of the bottle /kg/:	0,765
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	<b>O</b>	Number of bottles in case:	case 6
	A	Size of case in мм /h/l/b/:	105 / 500 / 325
	T	Weight of case /kg/:	105 / 500 / 325
	A CONTRACTOR OF	weight of case /kg/:	10
	Number of bottles in case: 6   Size of case in мм /h/l/b/: 105 / 500 / 32   Weight of case /kg/: 10   Pallet		allat
			allet
	A	Number of bottles in pallet:	390
		Number of cases in pallet:	65
		Rows in pallet:	13
		Size of pallet in sм /h/l/b/:	152 / 120 / 80
		Weight of pallet /kg/:	650
		EAN of bottle:	3800056710154
			3800056710154
		EAN of case:	3600036710161
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.		
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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 I. 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. The wine became number one wine in Bulgaria in the competition DiVino. taste 2013.		
Tasting notes:	Beautiful, intensive dark red colour with soft garnet nuances. Classy and attractive nose: multilayered aromas – ripe black berries, mocha café, vanilla, eucalyptus, leather and sweet spices. Lavish, full body with excellent tannic structure and fruity freshness. The finish is long, grainy, fresh and balanced. The wine has remarkable aging potential (5-10 years).		
Awards:	Wine and Spirits Wholesalers of America 2013 - double gold medal Decanter World Wine Awards 2013 - bronze medal San Francisco International Wine Competition 2012 - gold medal San Francisco International Wine Competition 2013 - silver medal China Wine and Spirits Awards 2013 - silver medal		