



Alexandra Estate Vermentino 2013

Technical Details



Classification	Alexandra Estate Vermentino
Blend	100 % Vermentino
Vintage	2013
Appellation	Thracian Valley
Soil type	Sandy loam and calcareous clay
Exposition of vineyards	Northern
Altitude	300 m
Planting density	5680 vines/ ha
Vine trellising system	Guyo double
Grape yield	40 hl/ ha
Barrel aging	25 % of the blend for 6 months
Bottle aging	
Harvest date	24.8.2013

Region

Thracian Valley is a part of the big Bulgarian Southern wine region. It is well protected from cold winds by the Balkan Mountains and additionally protected southward by the central part of the Rhodope Mountains.

Vinification

Cooling the grapes before processing to 9 - 11 °C. Grapes are inspected, destemmed, light crushed and transported to the pneumatic press where they are macerated at 13 °C for one hour. The free - run juice is separated and subjected to natural clarification with cold. Fermentation is 18 days in stainless steel tanks at 13 - 15 °C. After the fermentation, 25 % of the wine is transferred to oak barrels where the wine was subjected to a mode "periodically lifting of the sediment".

Tasting notes

Our Vermentino has a citrusy freshness and colorful acidity, combined with exquisite flavor density, fruitiness and a bitter almond finish. Combines extremely well with traditional Italian and Mediterranean food.
If you chill it down ice - cold, you can drink it from midday to midnight.