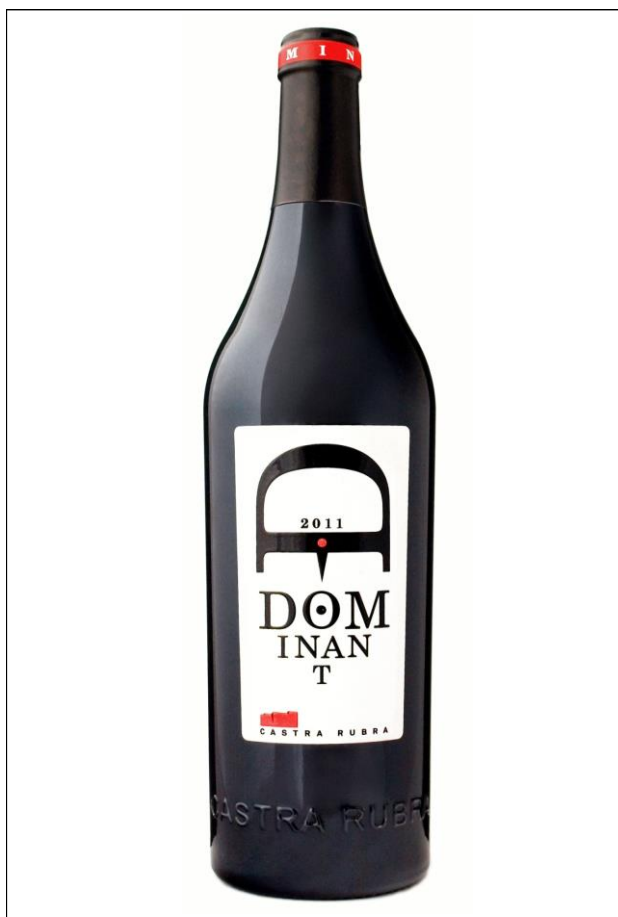


TECHNICAL SHEET  
DOMINANT  
SYRAH / CABERNET SAUVIGNON  
2011



Varietal in %:	Syrah 50%, Cabernet Sauvignon 50%
Vintage:	2011
Alcohol:	14,90%
Date of harvest:	20.9.2010
Maturity of the grapes /brix/:	25 % BRIX
Residual sugars /g/l/:	3,50
Total acidity /g/l/:	5,00
ph:	3,63
Aged in oak barrels:	yes - Cabernet Sauvignon, 8 months
Barrel type:	new french oak barrels - 225 l
Table/regional:	regional wine

**Bottle**

Type of bottle:	BRD Telish
Capacity of the bottle:	75 cl
Weight of the bottle /kg/:	0.600 kg

**Case**

Number of bottles in case:	6
Size of case in mm /h/l/b/:	180 / 320 / 250
Weight of case /kg/:	10

**Pallet**

Number of bottles in pallet:	480
Number of cases in pallet:	80
Rows in pallet:	8
Size of pallet in sm /h/l/b/:	160 / 120 / 80
Weight of pallet /kg/:	692

**Code**

EAN of bottle:	3800056710017
EAN of case:	3800056710024

**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. Aging and storage in barrels.

**For the brand:**

**Tasting notes:** The color is very deep ruby with soft nuances. Subtle sweet bread aromas are the first impression in the nose, followed by spices, raisins, black chocolate, black currant and berries. Soft and rounded body with ripe, velvet tannin, long, elegant and juicy finish. A very attractive wine with good aging potential, yet ready to be drink now. Excellent match for fine meat dishes: chicken, pheasant, duck, hare, and pork. Can be served also with some desserts with intensive cocoa flavour.

**Awards:** Finger Lakes International Wine Competition 2014 - Silver medal  
Wine and Spirits Wholesalers of America 70th annual Convention & Exposition 2013 - Silver medal  
San Francisco International Wine Competition 2013 - Bronze medal  
Vienna 2014 - Silver medal

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