

TECHNICAL SHEET
NIMBUS PREMIUM SYRAH
SYRAH
2013



Varietal in %:	Syrah 100%
Vintage:	2013
Alcohol:	15,00%
Date of harvest:	31.8.2013
Maturity of the grapes /brix/:	25,5 % BRIX
Residual sugars /g/l/:	2,70
Total acidity /g/l/:	5,20
ph:	3,73
Aged in oak barrels:	yes - 100%, 9 months
Barrel type:	new french oak barrels - 225 л
Table/regional:	regional wine

Bottle

Type of bottle:	Borgognotta Prestige
Capacity of the bottle:	75 cl
Weight of the bottle /kg/:	0,600

Case

Number of bottles in case:	6
Size of case in mm /h/l/b/:	195 / 265 / 335
Weight of case /kg/:	10

Pallet

Number of bottles in pallet:	480
Number of cases in pallet:	80
Rows in pallet:	7
Size of pallet in sm /h/l/b/:	155 / 120 / 80
Weight of pallet /kg/:	683

Code

EAN of bottle:	3800056790064
EAN of case:	3800056790101

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:	Manual sorting of whole grapes. Cold maceration at 8°C in new French oak barrels 225 l. Spontaneous alcoholic fermentation. Long post fermentation infusion. Spontaneous malolactic fermentation in new French barrels. Aging and storage in barrels at a controlled temperature and relative humidity.
For the brand:	
Tasting notes:	Ink color with purple highlights. Elegant nose, refined and seductive sweet vanilla, butter, candied almond caramel and juicy mulberry. Round, melted in the mouth with breadcrumbs, satin smooth tannins and a magnificent finale, which remains in memory of blueberry confit and croissant with butter. Lush, attractive Syrah, which without hesitation you can combine with exquisite recipes with red meat or wild game, but you can try and unusual combinations like chocolate souffle, dark chocolate mousse or chocolate.
Awards:	