



ALEXANDRA CHARDONNAY BF 2013

Brand	Alexandra Chardonnay BF
Blend	Chardonnay 100%
Vintage	2013
Appellation	Thracian Lowland
Soil type	Sandy loam and calcareous clay
Exposition of vineyards	North
Altitude	300 m
Planting density	5 680 vines/ha
Vine trellising system	Guyo double
Grape yield	40 hl/ha
Barrel aging	9 months
Bottle aging	3 months
Harvest date	August 20, 2013

Region, climate, soils

Southern Bulgaria is the larger producer of grapes and wine, giving more than 60% of total yield and wine production.

Oreshets village and Rakiitnitsa village, in whose lands are Alexandra Estate vineyards are in the Eastern Thracian Lowland, part of the large Thracian Lowland wine region. Its territory covers the eastern part of the Rhodope Mountains, part of the Maritsa river valley, reaching the southern slopes of the Sredna Gora Forest.

The climate is temperate continental, with a good distribution of rainfall throughout the vegetative period. The climatic conditions of the area, protected from the cold northern winds and over 3 000^h C yearly sunshine, conducive the obtaining of rich, dense, powerful and memorable wines. Some white sorts, like Chardonnay and Sauvignon Blanc, feels excellent in this warm, south region of Bulgaria, especially on a norther slope with higher altitude, such as the vineyard in Oreshets village. The soils in the area are extremely diverse - maroon and gray forest, carbonate, leached black soils, including deep and shallow sandy soils.

Climate, topography and soils in the Eastern Thracian Lowland offer excellent opportunities for winemaking and vine growing.

Vinification

The grapes are picked up by hand early in the morning, manually, in boxes of approximately 12 kg and cooled in a freezer for 24 hours at a temperature of 7-10^o C.

After cooling, the grapes are destemmed, separated from the clusters and sorted manually on the sorting line, with the aim to eliminate all substandard grains.

From the sorting line the berries enters into pneumatic press, in which stays for several hours. Then they are pressed and drained in stainless vats with a volume of 10 hl. For a period of a few days stays in a vat to settle, then it's decanted into 225 liter French oak barrels. There were used 50% new barrels and 50% old barrels on a second and third charge. Flows slow fermentation at low temperature for about 10 days. After fermentation, the wine stays in barrels for 10 months, with batonnage (removal of sediment), performed once per week. The process ends as the wine is separated from the sludge. Follows filtration and bottling. The wine is bottled in June. Aged in the bottle approximately three months before going on the market.

Tasting notes