



ALEXANDRA ESTATE RESERVE RED 2011

Brand	Alexandra Estate Reserve Red
Blend	Merlot 30%, Cabernet Sauvignon 30%, Cabernet Franc 20%, Syrah 20%
Vintage	2011
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	12 months
Bottle aging	6 months
Harvest date	October 5, 2011

Region, climate, soils

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

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^o C yearly sunshine, conducive the obtaining of rich, dense, powerful and memorable wines. The soils in the area are extremely diverse - grey and cinnamonic, 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 picking, carried out entirely by hand, took the different grape varieties into consideration, but also the exposure and the altitude of the various parcels of the vineyard.

The plots were harvested one by one to enable the grapes to be fermented on the basis of the special characteristics, the particular expressions, of the their terroir.

In the cellars, the grapes were for 12 hours for cooling, destemmed and then went to the manual sorting tables. In this phase the attention to detail was at maximum levels, the objective was that of excluding that small percentage of shriveled or overripe berries in order to bring only perfect grapes.

During the fermentation and the period of skin contact in the French oak barriques, the must was gradually transformed into wine, and extreme care was given to the aromas, to the extraction of color, and to a handling of tannins aimed at sweetness and elegance.

After its separation from the skins, the wine was put again in the oak barriques to complete malolactic fermentation – to add additional finesse and drinking pleasure.

The wine matured in the oak for 12 months and then blended a few months before bottling.

Tasting notes

Rich and brilliant purplish color. Impressive nose, filled with concentrated aromas of red fruit, tobacco, leather and spice, exquisitely weaved French oak. The taste is rich, powerful and elegant. Memorable, long aftertaste.

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