



ALEXANDRA ESTATE ROSE MOURVEDRE & GRENACHE 2013

Brand	Alexandra Estate Rose from Mourvedre & Grenache
Blend	Mourvedre 60%, Grenache 40%
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	10 % of the blend for 6 months
Bottle aging	
Harvest date	August 27, 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 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 000⁰ 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

Each grape variety, sourced from vineyards selected and cultivated precisely for the production of this wine, was fermented on its own. The grapes, once in the cellars, were destemmed and given a soft pressing. The must macerated on its skins at low temperatures for two hours, depending on the characteristics of the individual variety, in order to create a must of the proper color, but one without tannic astringency. The sequential pressing generated various fractions of must, each of which was chilled for 24 hours to assist a natural settling of its impurities. The clean must then went into stainless steel tanks where it fermented at temperatures held to a maximum of 14° C and 10 % of the must is fermenting and aging in French oak barrels for six months.

Tasting notes

With its wonderful fresh gray - pink color, this is an aromatic harmony of the varieties Mourvedre and Grenache. The taste is in wonderful balance. With natural acidity, in harmony with the oak nuances. If you chill it down ice - cold, you can drink it from midday to midnight.

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