



ALEXANDRA ESTATE SAUVIGNON BLANC 2013

Brand	Alexandra Estate Sauvignon Blanc
Blend	Sauvignon Blanc 100%
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	5 % of the blend for 5 months
Bottle aging	
Harvest date	September 21, 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 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^o 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

Cooling the grapes before processing to 10 -11^o C. Grapes are inspected, destemmed, light crushed and transported to the pneumatic press where they are macerated at 13^o C for two hours. The free - run juice is separated and subjected to natural clarification with cold. Fermentation is 22 days in stainless steel tanks at 12 -14^o C. After the fermentation, the wine is subjected to a mode "periodically lifting of the sediment". 5 % of the must is fermenting and aging in French oak barrels for 5 months.

Tasting notes

This elegant wine with herbaceous style and minerality offers complex aromas of grapefruit, nettle and flavors of a freshly cut grass. It is silky and seductive, with a superior balanced acidity. If you chill it down ice - cold, you can drink it from midday to midnight.

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