



LAVINIA ESTATE

# PRINCIPESSA

## Syrah & Merlot



### Specifications

<b>Manufacturer:</b>	Lavinia Estate
<b>Origin:</b>	Thracian valley
<b>Type:</b>	Dry white wine
<b>Variety:</b>	Syrah - 62% / Merlot - 38%
<b>Vintage:</b>	2021
<b>Alcohol content, % vol.:</b>	14.5
<b>Barrels maturation:</b>	No
<b>Barrels type:</b>	-
<b>Aging potential:</b>	5-8 years at t=13-18°C and humidity not exceeding 85%
<b>Recommended consume temperature:</b>	16°C

### Terroir

Transitional-continental climate with cool, dry summers and warm winters. The region is characterized by the natural phenomenon of evening wind - a light wind that appears at night and stops before noon, as a result of the different heating of the air between the flat and mountainous areas. Evening primrose is an excellent regulator of alcoholic fermentation and favors the formation of aromatic substances in the grapes. The soils are sandy-clay and clay-limestone.

### Technology

The cooled grapes pass through a vibrating table for manual selection of the bunches. Destemmed berries go to fermenters with a volume of 2 to 8 cubic meters, where cold enzymatic maceration is carried out for 8 days, followed by fermentation at a temperature of 24-26°C. Aging "sur lie" for a 10 month, clarification, stabilization and bottling.

### Tasting notes

Intense ruby-red color. Ripe and intense aromas of blackcurrant, mulberry, black cherry and blueberry are complemented by a pleasant spiciness on the finish. A soft fruit attack on the palate with a well-balanced and structured body, soft tannins and excellent harmony. A suitable combination with slow-cooked meat dishes, mature cheeses, grilled red meats and appetizers.

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