



2018 ROSSIDI oEnophile

Gewürztraminer & Chardonnay

NIKOLAEVO vineyard

The vineyard is situated on rolling hills in the Nikolaevo village area, East-Thracian Valley, Bulgaria.

At the foot of the Old Mountain at 300 m altitude, the grapes benefit from the cool air flow and good temperature amplitude between day and night during the ripening season.

The soil under is mainly clay, mixed with gravel and limestone.

Winemaking

In order to work with different fractions, the grapes are pressed in a closed membrane in small batches of whole clusters, partly de-stemmed and crushed grapes and berries only.

Both varieties are processed and fermented together in temperature-controlled, stainless-steel tanks and 300L stainless-steel casks. The latest provide larger contact with the lees due to reduced volume of must, bringing more character to the final wine. It is allowed to rest and age on the fine lees for 6 months.

In order to retain maximum freshness, the wine does not go through Malolactic Fermentation.

Tasting Notes

Bright lemon colour.

Fresh and mineral on the nose with aromas of rose petals, honeysuckle, elderflower, grapefruit, lemon, lichee and mango.

Medium bodied, crispy and mineral, with grape, citrus and tropical fruit flavours, and juicy finish.

Vintage Information

Variety: 50% Gewürztraminer; 50% Chardonnay

Harvest date: Sept. 5-8, 2018

Region: Thracian Valley, Bulgaria

Analytics: Alc.14%; Total Acid 5.80 g/L; pH 3.36

Ideal serving temperature: 10° C