

ENIRA, BESSA VALLEY, BULGARIA, 2016



Producer Profile

Count Stephan von Neipperg, owner of several famous Bordeaux properties, including Châteaux Canon La Gaffelière and La Mondotte, sought out the Bessa Valley where the wonderful clay-limestone soils showed him the potential to make great wines.

In the shadow of the dramatic Rhodope Mountains, these soils provide the structure, strength and minerality that allows Stephan to create wonderful wines that are full of power and elegance.

Viticulture

Bessa Valley is located on the hills between the Rhodope Mountains and Maritsa River. The climate is continental – hot summer and cold winter. The terroir is influenced by the river and the mountain. Rainfalls are at usual level. The soil in the Valley is loamy and clay-stony, mixed with limestone. The limestone rock is half a meter under the soil layer. 140 Hectares of vines are planted with Merlot, Syrah, Petit Verdot and Cabernet Sauvignon.

Winemaking

The grapes are hand-picked, then carefully selected on sorting tables. Cold maceration of whole berries is performed from 5 to 8 days at 16C. Alcohol fermentation with addition of selected yeast strains is controlled at 26-28C during 8-10 days, in order to reach 3-4 g/l residual sugar, followed by maceration from 5 to 8 days in concrete thermoregulated tanks. Malolactic fermentation continues in tanks, then ageing for about 12 months in oak barrels

Tasting Note

This has a beautiful garnet red colour. The nose is intense, complex and captivates aromas of dried fruits, skin and vanilla. A complex flavour profile with excellent structure, very well balanced by the well integrated tannins, a result of the ageing in French oak barrels.

Food Matching

A sumptuous accompaniment to roast beef or game.

Technical Details

Varieties:

Syrah 49%

Merlot 33%

Petit Verdot 14%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 12 Months

Type: French

% wine oaked: 100

% new oak: 10