

Product code: 1354

Enira, Bessa Valley, Bulgaria, 2017



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

A big, robust Bulgarian red made in a very opulent Bordeaux style by master winemakers. This wine shows a deep purple colour whilst the nose explodes with vanilla and menthol aromas, followed by blackberry and raspberry strong nuances.

Food Matching

A sumptuous accompaniment to dark meats like roast beef or game.

Technical Details

Varieties:

Merlot 48%

Syrah 31%

Others 21%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Aging

Time: 12 Months

Type: French

% wine oaked: 100

% new oak: 10