

Product code: 1356

ENIRA, RESERVA, BESSA VALLEY, BULGARIA, 2015



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

First selection is performed on the vineyard and only good full mature grapes are hand-picked, then carefully selected again on sorting tables. The philosophy is to ferment only good quality of grapes. The tanks are filled by gravity without crush the grapes. Cold maceration of whole berries is performed from 5 to 8 days at 10 - 12 °C to achieve desire colour and fruit extraction . Alcohol fermentation with addition of selected yeast strains is controlled at 24-26 °C during 8-10 days, in order to reach 3-4 g/l residual sugar. The regularly pump over and pigeage are done in order to conduct slowly extraction from grapes substances and achieve balance in wine. The hot maceration 28- 30 °C with marcs followed from 10 to 15 days in concrete tanks 10 m³-thermoregulated. Malolactic fermentation continues in tanks and oak barrels, then ageing for about 18 months in oak barrels.

Technical Details

Varieties:
Merlot 60%
Syrah 33%
Others 7%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 16 - 18 Months

Type: French New and Second Use

Tasting Note

The selection for this vintage made by Marc Dworkin and Stephan von Neipperg produced full- bodied, harmonious red wine, which can be stored for a few years, but even now offers great drinking pleasure. Unique flavor profile with excellent structure, very well balanced by the mild tannins, a result of the 18 months ageing in French oak barrels.

Food Matching

Red meat and cheese.

% wine oaked: 100%

% new oak: 50%