



# Enira, Reserva, Bessa Valley, Bulgaria, 2019

## 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 in the vineyard and only mature grapes are hand-picked, then carefully selected again at sorting tables. The philosophy is to ferment only good quality of grapes. The tanks are gravity filled without crushing the grapes. Cold maceration of whole berries takes 5 to 8 days at 10 - 12 °C to achieve the desired colour and fruit extraction. Alcohol fermentation with the addition of selected yeast strains is controlled at 24-26 °C for 8-10 days, in order to reach around 3-4 g/l residual sugar. Pump overs and pigeage are done in order to conduct slowly extraction from the grapes and achieve balance in wine. The hot maceration is carried out at 28- 30 °C with the marcs followed by 10 to 15 days in temperature controlled concrete tanks. Malolactic fermentation continues in tanks and oak barrels, then ageing for about 18 months in oak barrels.

## TASTING NOTE

Very deep garnet colour, there is a plethora of aromas; magnificent scents of forest fruits, plum, red cherry followed by chocolate, vanilla and dried herbs. The palate is dense, smooth and homogeneous. The structure is masterly composed of silky tannins derives from ripe fruits and oak barrels. Opulent and long-lasting flavours complete this superb wine.

## FOOD MATCHING

Red meat and cheese.



Product code: 1356

## TECHNICAL DETAILS

### Varieties:

Syrah 36%  
Petit Verdot 33%  
Others 31%

### Features:

Vegetarian  
Vegan

**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 18 Months

**Type:** 50% New and

50% 1 Year Old Oak

**% wine oaked:** 100%

**% new oak:** 50

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