

TECHNICAL SHEET
CASTRA RUBRA SAUVIGNON BLANC
 Sauvignon blanc
 2014



Varietal in %:	Sauvignon blanc 100%
Vintage:	2014
Alcohol:	14,00%
Date of harvest:	11.9.2014
Maturity of the grapes /brix/:	23 % BRIX
Residual sugars /g/l/:	1,90
Total acidity /g/l/:	6,00
ph:	3,50
Aged in oak barrels:	no
Barrel type:	no
Table/regional:	regional wine

Bottle

Type of bottle:	Borgognotta Prestige
Capacity of the bottle:	75 cl
Weight of the bottle /kg/:	0,600

Case

Number of bottles in case:	6
Size of case in MM /h/l/b/:	195 / 265 / 335
Weight of case /kg/:	10

Pallet

Number of bottles in pallet:	480
Number of cases in pallet:	80
Rows in pallet:	7
Size of pallet in SM /h/l/b/:	155 / 120 / 80
Weight of pallet /kg/:	683

Code

EAN of bottle:	3800056790064
EAN of case:	3800056790101

Region: Thracian Plain is part of the great southern Bulgarian wine region. It is well protected from cold winds to the north of the Balkan Mountains and further protected from the south central part of the Rhodopes.

Climate and Soil: Temperate with sunshine duration over 3,000 hours during the year and over 110 clear days. Hot dry summers with warm nights. Soft and warm winters. No spring frost. Sandy and sandy-loam, clay-limestone.

Harvest: Carefully selective hand-picking in crates with subsequent sorting of the grapes in the winery.

Vinification: White grapes are processed by classical techniques involving cooling of grapes, sorting, selection, and direct pressing. Following clarification of musts and alcoholic fermentation at 12-14°C. Retention on sediment and stirring.

For the brand:

Tasting notes: Sparkling golden green, clear and beautiful. The nose is juicy and layered by typical for the variety ripe tropical fruit, gooseberry, fern and red grapefruit. The body is surprisingly round and also fresh with excellent impressions to the finish and grapefruit, elderflower, gooseberry with a slight spicy tuna aftertaste.

Awards: