

TECHNICAL SHEET  
**WINE BOOK ROSE CABERNET FRANC**  
**CABERNET FRANC**  
**2015**



Varietal in %:	Cabernet franc100%
Vintage:	2015
Alcohol:	13,50%
Date of harvest:	28.9.2015
Maturity of the grapes /brix/:	23 % BRIX
Residual sugars /g/l/:	1,00
Total acidity /g/l/:	5,10
ph:	3,10
Aged in oak barrels:	no
Barrel type:	
Table/regional:	regional wine

**Bottle**

Type of bottle:	Bourgogne Invent
Capacity of the bottle:	75 cl
Weight of the bottle /kg/:	0,502

**Case**

Number of bottles in case:	6
Size of case in mm /h/l/b/:	320/250/180
Weight of case /kg/:	8

**Pallet**

Number of bottles in pallet:	528
Number of cases in pallet:	88
Rows in pallet:	8
Size of pallet in sm /h/l/b/:	150 / 120 / 80
Weight of pallet /kg/:	715

**Code**

EAN of bottle:	3800056760203
EAN of case:	3800056760289

<b>Region:</b>	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.
<b>Climate and Soil:</b>	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.
<b>Harvest:</b>	Carefully selective hand-picking in crates with subsequent sorting of the grapes in the winery.
<b>Vinification:</b>	Red 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.
<b>About the brand</b>	Wine book is a limited edition series, each made of one grape variety which aims to underline the typicality of the variety. The first vintage is 2015 in which are presented 5 wines: Chardonnay, Sauvignon blanc, Viognier, Rose Pinot Noir and Rose Cabernet franc.
<b>Tasting Notes</b>	Gorgeous color - ashes of roses, sparkling and beautiful. The nose is expressive and attractive with fresh accents of pepper, juicy red berries and delicate herbal notes. Very well formed, lean, focused and juicy body with silky tannins and excellent harmony. Elegant, fruity finish. Impressive rosé of Cabernet Franc, which will compliment any table! Try it with delicate appetizers such as vegetable or meat terrines, quiche Lorraine or goat cheese.
<b>International Awards</b>	San Francisco International Wine Competition 2016 - Silver Medal