

TECHNICAL SHEET
VIA DIAGONALIS

Viognier, Grenache blanc, Sauvignon gris
2016



Varietal in %:	50% Viognier, 25% Grenache blanc, 25% Sauvignon gris
Vintage:	2016
Alcohol:	13,50%
Date of harvest:	26-30.08.2016
Maturity of the grapes /brix/:	23,2 % BRIX
Residual sugars /g/l/:	1,00
Total acidity /g/l/:	5,33
ph:	3,17
Aged in oak barrels:	no
Barrel type:	-
Table/regional:	regional wine

Bottle

Type of bottle:	Alienor
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/:	180 / 320 / 250
Weight of case /kg/:	10

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/:	160 / 120 / 80
Weight of pallet /kg/:	890

Code

EAN of bottle:	3800056731432
EAN of case:	3800056731449

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, beautiful grayish nuances with green hints. The nose is complex with attractive hints of white pepper, peach, grapefruit and a slight mineral accent. A juicy, medium to dense body with a well-balanced freshness and fruity sweetness. A juicy, balanced and attractive wine that will compliment all seafood, medium-matured cheese, fish or pasta with cream sauces.

Awards: