



KATARZYNA  
estate

# CONTEMPLATIONS 2019

MALBEC & CARMÈNERE

GRAPE VARIETY	Malbec 60%; Carmenere 40%
ALCOHOLIC STRENGTH	13.00%
GRAPE MATURITY	21.70%
DATE OF HARVEST	Malbec 24.08.2019 / Carmenere 27.08.2019
HARVEST	Manual harvest in cassetts. Careful grape picking and grape selection
YEAR OF VINE PLANTATION	Malbec 2006 / Carmenere 2007
VINE TYPE	Malbec Couderc - 3309 /595; Carmenere - S04 /4
YEALD	6 - 8 t / ha
AGING	
AGING POTENCIAL IN BOTTLE	5 years
PACKAGING	0.75 ml / 0.375 ml

## TERROIR

Katarzyna Estate is located in the most southern part of Bulgaria. The region is extremely favourable for growing vines and is on the same latitude as some of the most famous wine regions in Europe. The cellar is located at the foot of the Eastern Rhodopes mountain, just 2 km away from the border with Greece. The area is hilly, very picturesque and still charmingly wild. Katarzyna Estate is located in the region with the longest sunshine in Bulgaria. The duration of sunshine is over 3000 hours during the year and 110 clear days.

The climate is temperate continental. Its characteristics is the warm summer, the mild winter and no spring frosts.

Within the boundaries of the estate, we have many different in quality and characteristics areas, which makes it possible to produce grapes with different indicators and respectively wines of various styles.

In our vineyard the soils are sandy, sandy-clay and clay-limestone.

Every vintage comes with 6 different labels, each of them tells a different story.

WINEMAKERS: SVILEN & IVAN KISYOVI



## HARVEST 2019

2019 harvest gave so far the best results comparing to the last 6 -7 years. Climatically, the year is characterized by a small amount of rainfall. We had a warm winter, moderate spring and summer with frequent but brief rainfall followed by also warm and dry autumn. Those conditions contributed for the easy and quick grape harvest. The high quality of the grapes is combined with a very good yield

## VINIFICATION

Before processing the grapes it is cooled in a freezing chamber for about 20h at a temperature 10-12°C. The grapes are then sorted, destemmed and crushed. The crushed grapes macerate for few hours and then are drained and pressed. It's followed by clarification of the juice and alcoholic fermentation at 15-19°C.

## TASTING NOTES

Very bright, riveting onion-pink color. Fine, complex aroma combining nuances of grapefruit, moss of green peach and entanglement of citrus aroma. Elegant and balanced taste, entangling softness, airiness, freshness and strong palate.

## WINE AND FOOD PAIRING

This wine combines very well with shrimp, mussels, salads with citrus or fresh desserts. Temperature of consumption 14° - 16°C

