

MERLOT & SYRAH QUEL MARIAGE 2018, BRATANOV FAMILY WINERY, SOUTH SAKAR MOUNTAIN, BULGARIA



QUEL MARIAGE! Translated from French – what marriage, what a coupage, what a harmony! This is a dare “rule breaking” coupage of the most typical Bordeaux (Merlot) and Rhone Valley (Syrah) varieties which is recognized as one of the best expressions of South Sakar mountain’s terroir for the last decade.

APPELLATION: Sakar Mountain, South Bulgaria

GRAPES: 60% Merlot & 40% Syrah

TERROIR: The onshore winds of the Aegean Sea, penetrating through the Maritsa River Valley, provide for a transitional Mediterranean climate, with long hot summer and mild winter, no ground frost. The region has one of the highest values of sunshine for Bulgaria.

VINEYARDS: Own single vineyards, altitude 150-180m, average age of the vines 13-15 years old, the soil types are mostly sandy-clay and maroon, slightly stony, with good permeability and structure.

WINEMAKING: The grapes are hand-picked in the early hours and then manually selected and carefully sorted before crushing. Long temperature-controlled 100% wild fermentation in stainless steel tanks. Pre and post fermentation maceration is conducted alongside spontaneous malolactic fermentation. The Merlot is aged in stainless steel tanks only and the Syrah around 3 years in used Bulgarian, Hungarian and French oak barrels of different sizes (225l, 400l and 500l). Unfiltered and unfinned, with a minimum amount of sulphites added at bottling.

TECHNICAL FACTS: ABV 14.5 %, Total Acidity: 5.32 g/l, Residual Sugar: 3.75 g/l

COLOUR: Beautiful ruby colour with soft overtones.

NOSE: Intense notes of ripe plums, cherries and spices.

PALATE: Juicy and elegant body with notes of dark fruits, leather, liquorice, matured and very well integrated tannins with abundance of cassis and tobacco on the finish.

FOOD MATCH: Game dishes, Lamb, BBQ, Matured cheeses.

PRODUCTION: 23533 bottles

DRINKING: 2022-2028

BRATANOV FAMILY WINERY

Harmanli, South Sakar Mountain



*Tanya and Hristo Bratanov, with Maria Stoeva (left), their winemaker and oenologist

Bratanov family winery is the result of the hard work and dedication of a father and his sons who embarked on a mission to restore the family wine tradition after a break of 50 years. The winery's own 24ha vineyards are located on the sunny hills of South Sakar near the village of Shishmanovo, Harmanli region – highly regarded as one of the best terroirs in Bulgaria, and contain the local Bulgarian varieties Rubin, Mavrud and Tamyanka and the international Merlot, Syrah, Cabernet Franc and Chardonnay. Their winery was established in 2010 where they craft limited batches of wines with minimal intervention, controlling the whole process from the grapes to the bottle. Cherishing their family traditions, Bratanov named a few of their wines after their children – Syrah Elitsa, Chardonnay Beloslava and Rosé Maria. A great asset at their team is the young oenologist Maria Stoeva, who graduated oenology from the Institut de la vigne et du vin “Jules Guyot” in Burgundy, France and came back to Bulgaria to practise her lifelong passion to make terroir driven wines.