

3 BLEND WHITE 2022, BRATANOV FAMILY WINERY, SOUTH SAKAR MOUNTAIN, BULGARIA



APPELLATION: Sakar Mountain, South Bulgaria

GRAPES: 50% Chardonnay, 30% Viognier and 20% Tamyanka

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. The soil types are mostly sandy-clay and maroon, slightly stony, with good permeability and structure.

VINEYARD: Three single own vineyard in South Sakar mountain, with predominant clay soils, dry farmed with no irrigation. Situated on a hilly slope facing south - southwest, upper altitude of 120 m. The temperature amplitudes reach 15-20 ° C. Bulgarian vines from a local nursery, training system – double Guyot, average of 400 vines per ha.

WINEMAKING: All grapes are hand-picked at the same time in crates in the morning cool temperature with consideration to the phenolic ripeness, brix, acidity and pH, manually selected and carefully sorted before crushing. All the grape varieties are vinified together (the method of sepage) with gentle pressing (only first fractions are used), low temperature controlled wild spontaneous fermentation with native yeast naturally existing on the grapes in the vineyard. Fermented and aged for 11 months in 10 Bulgarian oak barrels of 400l – new and used. Very gentle clarification and delicate filtration before bottling. The wine is NOT cold-stabilized - natural crystal sediments may appear.

TECHNICAL FACTS: ABV 14 %, Total Acidity: 5.9 g/l, Residual Sugar: 1.9 g/l

COLOUR: Golden yellow

NOSE: Rich and intense with notes of citrus, yellow fruits and white flowers.

PALATE: Complex medium to full body revealing a wide range of flavours dominated by citrus fruits, delicate acacia, roasted nuts and cream.

FOOD MATCH: White meat, pork belly, fish, risotto and pasta with cream sauces

PRODUCTION: 5165 bottles

WINERY: 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.



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