

**TECHNICAL SHEET**  
**TELISH**  
**MAVRUD X MERLOT**  
**2010**



Varietal in %:	50% Mavrud, 50 % Merlot
Vintage:	2010
Alcohol:	13,42%
Date of harvest:	02.10.2010/05.10.2010
Maturity of the grapes /brix/:	23 % BRIX
Residual sugars /g/l/:	2,80
Total acidity /g/l/:	5,14
ph:	3,66
Aged in oak barrels:	no
Barrel type:	-
Table/regional:	table wine

**Bottle**

Type of bottle:	Bordeaux Estate
Capacity of the bottle:	75 cl
Weight of the bottle /kg/:	0,500

**Case**

Number of bottles in case:	6
Size of case in mm /h/l/b/:	180 / 340 / 230
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/:	160 / 120 / 80
Weight of pallet /kg/:	715

**Code**

EAN of bottle:	3800056790156
EAN of case:	3800056790194

**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.

**Vinification:**

Controlled alcoholic fermentation in universal fermenters 60 m<sup>3</sup>. Spontaneous malolactic fermentation in concrete tanks.

**For the brand:**

**Tasting notes:**

The wine presents a stylish bouquet to the nose, rich in captivating highlights of red pepper, sweet paprika, ripe red fruit and minerals. A delicate, balanced body alive with notes of red fruits, sweet herbs and mellow, satin tannins. Balanced and stylish in the spirit of the best European classic wine-making tradition. Owing to its delicate nature and finesse, this wine will complement superbly a wide range of foods. We recommend traditional Bulgarian flake pastries (banitsa), veal meat balls, roast lamb, pasta (as long as it is not tomatoe-based) or spicy home-made aubergine stews.

**Awards:**