

INCANTO BLACK

Origin: Thracian Valley

Vintage: 2016

Variety: Merlot 35%, Syrah 30%, Cabernet Sauvignon 25%, Rubin 10%

Alcohol content: 14.5% vol

Date of harvest: 21 September – 15 October

History

The Incanto wines are made from selected grapes from specific varieties. The mature for twelve months in new French oak barrels "barriques" type so that they reach completeness and harmony. The wine in each barrique has its own life and matures in a different way. That is why at the end of the maturing, from all barriques, bearing the uniqueness of Struma Valley terroir, from its most northern to its most southern end, we chose the four best ones, which cover to the greatest extent our understanding of wine, tenderness and harmony. From them we made Incanto Black.

Vinification

The Cabernet Sauvignon and Merlot are from own vineyards in the village of Smochevo, the Syrah is from Bulgarian extreme southwest and the Cabernet Franc comes from the Danube plain. Picked selectively from vineyards with controlled production. In winery they were selected on a double sorting table. First grapes are selected on whole stalks, next all kinds of impurities, stalk parts, unripe and bad grapes, remained after the separation of the grapes from the stalks, were removed. Vinification is done separately for each sort. Maceration 18-25 days. The fermentation was in inox tanks under 25-30°C temperature. The malolactic fermentation and maturing for 12 months in new, French "barriques" type barrels. Batonnage during aging.

Tasting notes

Incanto Black possesses deep dark red color with shine. In the aroma discover blue-berry, blackberry and ripe red berries, supplemented by tones of dark chocolate and vanilla, white pepper and leaves of bilberry. The taste is multilayered, voluminous, velvety, fruity and juicy with a longlasting chocolate-vanilla aftertaste.

