

# PETIT VERDOT RESERVA 2017



<b>COLOR</b>	A deep ruby red with strong violet hues
<b>VARIETIES</b>	Petit Verdot
<b>FLAVOUR</b>	Black currants, fresh flowers and tangerine peel come through in the fragrance, some bread crust and smoke
<b>SWEETNESS</b>	Dry (0.8 g/l)
<b>ACIDITY</b>	5.1 g/l
<b>ALCOHOL</b>	14.01 % vol.
<b>BODY</b>	Strong and voluminous mouthfeel that brings a lot of tannin and acidity
<b>TANNINS</b>	Medium plus (M+)
<b>MATURING</b>	100 % in barrique-barrels
<b>ADVICE</b>	Lightly chilled or room temperature at 16 – 18 °C

## THE SPECIALTY OF VELIS VINEYARDS' WINES:

The vineyards are located in the Thracian Valley of Bulgaria. In result, the grapes benefit from a continental climate with hot daytime temperatures and cool nights. This means the aromas are being particularly well developed while the acid is retained. The hand-picked grapes are cooled after the model of French châteaux. Meanwhile, the transport to the German winery in Flörsheim-Dalsheim takes place, where the grapes are being selected once again and then vinified. While the Velis Vineyards Reserves are aging in French oak barrels, the Heaven's Door is being held in stainless steel tanks to focus on the primary fruit flavours.