



## Domaine Bessa Valley Roussanne 2021

### Date of harvest:

Variety	Harvest date: start-end
Roussanne	11.09.2021.

**Grape varieties:** 100 % Roussanne

### Winemaking:

- Grapes analyzed and determine harvest date
- Hand picking of the grapes, quality control in the vineyard
- Reception of the grapes: destemming and quality separation of whole berries on vibrating tables
- Direct pressing with pneumatic press machine in order to reach desired juice parameters: color, total acidity, phenols etc.
- Alcohol fermentation for 20 days at 14-16 °C maximum in 400 dm<sup>3</sup> and 500 dm<sup>3</sup> new French oak barrels
- Batonnage on heavy lees for 6 months under CO<sub>2</sub>
- Batonnage on fine lees for 3 months under CO<sub>2</sub>
- Blending
- Stabilization
- Filtering
- Bottling



**Average annual production:** 3 615 bottles 75 cl

### Tasting notes:

Penetrating, deep yellow color. Delicate aromas of peach, apricot, honey, lime charm at first. Full body, softness and harmony on the palate. Creamy notes along with oak flavors completing long lasting after taste.

BESSA VALLEY WINERY LTD.

ZAD BAIRA NEIGHBOURHOOD  
OGNIANOVO VILLAGE, PAZARDZHIK REGION, BULGARIA  
[WWW.BESSAVALLEY.COM](http://WWW.BESSAVALLEY.COM)

TEL: +359 88 9499 992  
FAX : +359 2 4024044  
[OFFICE@BESSAVALLEY.COM](mailto:OFFICE@BESSAVALLEY.COM)