



VILLA YUSTINA

Domain Yustina Ltd
Bulgaria, 4228 Ustina
51, N. Petkov str.

Домейн Юстина ЕООД
България, 4228 Устина
ул. Н. Петков 51

office@villayustina.com | market@villayustina.com
www.villayustina.com

WINE DATASHEET
4 Seasons Autumn
2015



Varieties in %:	Pinot Noir 100 %
Vintage:	2015
Acquired alcohol content:	14.50%
Date of harvest:	September 2015
Ripeness of grapes (brix):	22.80% brix
Residual sugar (g/l):	3.60
Total acidity (g/l):	4.50
Ph:	3.80
Aging in barrels & barrel type:	8 months / French oak
Wine appellation:	PGI Thracian Valley
Bottle	
Type:	Borg, Tta Alta NI
Capacity:	75 cl
Weight (kg):	0.545 kg
Carton box	
Bottles per carton box:	6
Box size L/W/H:	315 mm / 255 mm / 175 mm
Weight per carton box (kg):	8 kg
Pallet	
Bottles per pallet:	528
Cartons per pallet:	88
Carton rows per pallet:	8
Pallet size L/W/H:	120 cm / 80 cm / 15 cm
Pallet weight (kg):	25 kg
Codes	
EAN code bottle:	3 800 144 701 804
EAN code carton box:	13 800 144 701 804

Region History Mission:	Ustina village, Plovdiv area, is a part of Thracian Valley - the great Southern Bulgarian wine region. Well protected from northern cold winds by Balkan Mountains and further protected from south by Rhodope Mountain. Thracian Valley - the region with more than 5000 years wine history and birthplace of Dionysus. Villa Yustina Mission - to develop quality boutique wines from Yakata in the Rhodope Mountain and wine tourism in a region with rich heritage and magnificent scenery.
Terroir:	The vineyard is located in Gorkata area with southern slope with an average altitude of 300 meters and moderate continental climate. Although the Thracian Valley soils are mainly clay, most of Villa Yustina vineyards are actually calcareous.
Harvest:	Carefully selected hand-picked grapes in crates with subsequent processing at appropriate temperatures.
Vinification:	After selection of the grapes in sorting tables, the berries are separated from the stems. The winemaking process includes cold maceration at 7-9°C for 4 days, alcoholic fermentation at 26-28°C for 7-9 days in stainless steel fermenters with full temperature control.
About the brand:	Four Seasons wines is the own vineyards line of Villa Yustina, produced entirely from own vineyards and embody the terroir characteristics of the geographical area "Rhodope collar - Yakata". The brand features the wines of outstanding varieties, expanding in different seasons as per the preference palate of the wine connoisseurs.
Tasting notes:	Bright ruby colour with intensive nose with cherry and spices. Smooth body with tender tannis and elegant finish.
Wine awards:	"Best Enologist of 2011" for vintage 2010 - Chief enologist Vassil Stoyanov "Golden Collection" for vintage 2013 - Wine Index 2014, Bulgaria Silver medal for vintage 2013 - Selections Mondiales des Vins 2016, Canada
Food & Wine:	Well matched with lighter flavours and medium-body red meats as lamb or veal. Seafood: grilled lobster, seared salmon and tuna. Meat: rabbit, carpaccio, calves liver, small game birds (pheasant, pigeon, quail). Cheese: goat cheese, soft cheeses with washed and sticky orange-red, brownish rinds (morbiere, gubbeen, reblochon).

София | Sofia ☎ +359 888 436 454 ✉ sales.sofia@villayustina.com

Пловдив | Plovdiv ☎ +359 886 078 079 ✉ sales.plovdiv@villayustina.com

Варна | Varna ☎ +359 886 072 073 ✉ sales.varna@villayustina.com

Къща за гости и мероприятия | Guest house and events
Вила Юстина | Villa Yustina
4228 Устина, ул. Н. Петков 51 | 4228 Ustina, 51, N. Petkov str.
☎ +359 882 626 668 ✉ events@villayustina.com
www.yustinatour.com

📍 GPS: 42.03995, 24.51945