



The Daily Drinker

2018 AXL Rose Valley Misket, Chateau Copsa

ref. COPS180 WIN19













Wine Variety: This variety, Misket Cherven, is the most widely-planted indigenous white wine producing grape variety in Bulgaria. Confusingly, Cherven is Bulgarian for red but is used here because this grape has pink skins when ripe. There are other grapes called Misket in Bulgaria, but this one, Misket Cherven, is unrelated to those and, indeed, unrelated to any of the Muscats!

Wine Region: We're in central Bulgaria here, in the Thracian Lowlands between the Balkan Mountains and Sredna Gora. Wine has been produced in Bulgaria for over three millennia, aided first by the Romans, then the arrival of Christianity in the latter half of the 9th century. After WWII, a communist government set up Vinprom, a state wine and spirit monopoly. In the 1960s, vast tracts of land were planted with grapes and wine was produced on an industrial scale. The turning point for Bulgarian wine was the country joining the EU in 2007, since when foreign investment has led to a rejuvenation of the Bulgarian wine business.

Wine Producer: Minko Minkov founded Chateau Copsa in 1998. Copsa is a Thracian name for a local ancient settlement. They now work 50 hectares of vineyards, Minko having bought up both old vineyards and land for planting. In 2017 they added a hotel and restaurant to their facility.

Single Bottle **£13.00**
member price: £11.70

Six Bottle Case **£78.00**
member price: £70.20

 Style: Dry White - fruity	 Grape Variety: Misket Cherven	 Producer: Chateau Copsa	 Serving Temperature: 10°C
 Alcohol Content: 13%	 Country: Bulgaria	 Appellation: Rose Valley	 Drink By: 2021
 Bottle Size: 75cl	 Region: Thracian Lowlands	 Colour: Still White	 Food: Aperitif Asian/Spicy Cheese Chicken Fish Salads

Tasting Notes:

This is really very pale in the glass: an almost water-white straw colour, very clear. This is rather more aromatic than one at first realises and I can smell the aromas as it sits on the desk in front of me. It gives up scents of familiar orchard fruit - apple and pears - along with spice in spades: a spice that becomes more exotic with agitation. And there's a note like flower petals and herbs that emerges with a good swirl. The palate is dry, nicely rich, and dotted with the dry spice that comes over rather peppery, if not toasted. More orchard fruit and the acidity is about crisp apples. The spice almost becomes capsicum-like. This is a really fascinating glass of wine. Drinkable on its own, but would stand some quite robust food i.e. it's really quite a versatile wine.

#3wordtastingnote: spice, apples, flowers

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