



# CHATEAU COPSA

[www.copsa.bg](http://www.copsa.bg)

## *About Chateau Copsa*

*Chateau Copsa is a family winery, situated in the Thracian Region of Bulgarian, in the heart of the famous Rose Valley. Copsa Winery and Chateau is one of the few family wineries in Bulgaria that completely covers the definition “domain grown and bottled” – we have our own vineyards, modern equipped winery and laboratory, and a wine cellar for maturing of our wines. The winery is established in 1998 by family Minkov and later in 2008 was build the imposing Chateau Copsa.*

*Copsa is the Thracian name of the town of Karlovo – an emblematic historical town and the center of Bulgaria – a place where the roots of the family comes. The tradition in winegrowing and wine production in the family is inherited from the father of the current owner - Minko Minkov, who was a director for a decade of the biggest wine production union “Vinprom” in the Rose Valley Region of Bulgaria. Nowadays, the tradition is followed by the new generation of the family with constant care to and enlargement of the vineyards, as well as creativity, innovations and passion in the winery.*



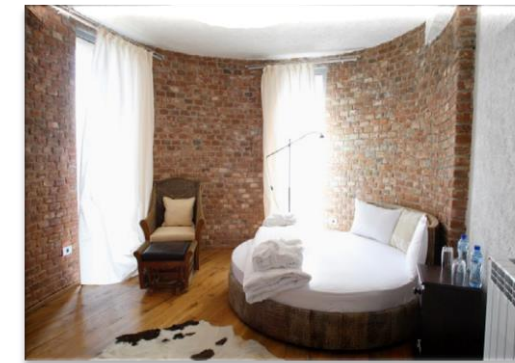


## The Chateau



*The architecture and position of Chateau Copsa follows the canons of castles construction of the early middle Ages. It is an imposing building of stones over a hill with concentric towers that overlook of the four corners of the main building surrounded all-around by our vineyards. On the contrary of the rough stone façade, is the interior of Chateau Copsa. Once you enter in, you have the sense of an Eternity – crystal chandeliers from Murano, velvet and silk textures from Florence manufacturers, antique decorations, massive oak furniture, green and black Zimbabwe marble, Egypt cotton, and the most important – the spirit of the family Minkov. Our door is always open and to us one of the best times are those spent with family and friends around the table.*

*The Chateau holds a wine cellar, where in natural conditions under the ground age the barrels and the bottles of the best vintages, on the first floor is the Gourmet restaurant with an open for the eyes kitchen and up above are the four boutique rooms and a suite, each deferent from the other. The top floor of the Chateau commands a magnificent panoramic view for the pleasure of the six senses. This is the Relax lounge with Jacuzzi and massage areas, and relaxing sofas. Two panoramic terraces open views on the North to the Balkan Mountain, and on the South to Srednagora Mountain. An outside swimming pool, pool bar and massage tent, as well as an open air BBQ restaurant and ten standard rooms are parts of Chateau Copsa.*

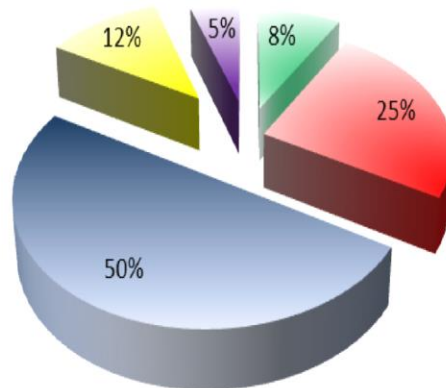


## The Vineyards

*Our vineyards are spread in the heart of the Bulgarian Rose Valley, right in the foothills of the Balkan mountain and Sredna Gora Mountain. The overall area of our vineyards is 60 hectares. The region is predominantly famous with typical Bulgarian grape variety Red Misket that finds its best growing conditions in the Rose Valley. Fifty percent of our vineyards or 30 ha are planted with Red Misket with the average age of the vines around 25 years. After a precise analysis of the soil and climate, a selection of the rest international grape varieties and specific clones of them is made. The rest of 60 hectares of vineyards are planted with Chardonnay – 5 ha, Muscat 15 ha, Merlot – 3 ha and Cabernet Sauvignon – 7 ha. Nature friendly care of the vines, excluding the chemical products and fertilizers, and yield management for restriction of the crop, are subtle characteristics of Copsa's vineyards. The harvest usually begin in the beginning of September for some of the white grape varieties and last to the beginning of November for the reds. The grape is exclusively hand-picked, carefully sorted in wooden boxes at the vineyard and in a short time arrives in the winery.*



■ Chardonnay ■ Muskat ■ Misket ■ Cabernet Sauvignon ■ Merlot







## *The Winery*

*The winery of Chateau Copsa is a new modern winery built in 1998, in a very close distance from the vineyards that ensure the quality raw material for creating a quality wine. Situated in a mountainous region, the natural climate conditions contribute for preserving the freshness of the white wines and longevity of the reds. The process of fermentation is mainly undertaken in stainless steel vats under a temperature control. The capacity of the winery is 320 000 liters of wine. Some of the wines go for secondary fermentation and maturing in American and French barrels. The Bottling line "BORELLI" (2007, Italy) is capable of two types of bottle closing "Stelvio" screw caps - suitable for white and young red wines, and cork closing - suitable for some white and red wines for aging. The capacity of bottling line is 1200 bottles per hour. Along with the wine production, we produce distillates. The winery has a copper pot with volume of 1500 liters, equipped with a copper belt rectification and condenser. A strong point of our winery is a modernly equipped laboratory that allows monitoring and control of physical and chemical indicators in each moment - from grapes to the wine in the bottle.*

## Technical equipment

*Technological scheme is in line with the contemporary European and international standards for an industrial.*

*Produced wines are assigned to high-quality boutique wines.*

*Technological equipment includes:*

<i>No</i>	<i>Technological equipment</i>	<i>Pieces</i>	<i>Capacity</i>	<i>No</i>	<i>Technological equipment</i>	<i>Pieces</i>	<i>Capacity</i>
1.	<i>Screw pump</i>	1	15000 kg/hr.	13.	<i>Stainless steel vat</i>	1	14 m <sup>3</sup>
2.	<i>Piston pump</i>	2	15000 l/hr.	14.	<i>Stainless steel vat</i>	1	4 m <sup>3</sup>
3.	<i>Centrifugal pump</i>	1	10000 l/hr.	15.	<i>Stainless steel vat</i>	1	5 m <sup>3</sup>
4.	<i>Pneumatic pump</i>	1	3500 kg.	16.	<i>Barrels Barriques</i>	28	0.225 m <sup>3</sup>
5.	<i>Crushers</i>	1	10000 kg/hr.	17.	<i>Filter press</i>	1	12 pcs – 40x40
6.	<i>Stainless steel vat</i>	20	9.50 m <sup>3</sup>	18.	<i>Gear pump</i>	1	1500 l/hr.
7.	<i>Stainless steel vat</i>	1	10 m <sup>3</sup>	19.	<i>Centrifugal pump</i>	1	1500 l/hr.
8.	<i>Stainless steel vat</i>	3	12 m <sup>3</sup>	20.	<i>Filling station</i>	1	1200 bottles/hr.
9.	<i>Stainless steel vat</i>	4	1 m <sup>3</sup>	21.	<i>Machine to put corks</i>	1	1200 bottles/hr.
10.	<i>Stainless steel vat</i>	2	3.5 m <sup>3</sup>	22.	<i>Screw head Stelvio</i>	1	1200 bottles/hr.
11.	<i>Stainless steel vat</i>	4	5.5 m <sup>3</sup>	23.	<i>Machine for labeling</i>	1	1200 bottles/hr.
12.	<i>Stainless steel vat</i>	2	12.5 m <sup>3</sup>	24.	<i>Filling machine bag in box</i>	1	500 l/hr.



## The wines

*The art of making wine in our land is our legacy from the ancient Thracians. Since antiquity, wine was considered a gift from the gods and an incarnation of the life force. Idolize the god Dionysus, they cultivated vineyards and mastered the skill of making the sacred elixir. During religious ceremonies, it symbolizes the blood was a sign of divine influence. Drink improve mood, increase strength and leading to a nice drunk,*

*Inspired by the history of these lands and the charge of the world famous Valley of the Roses, the family tradition continues today. Following the general rule that good wine comes from good breeding vineyard, we further developed the tradition handed down from generations and created our remarkable wines.*

*Chateau Copsa Wine Cellar is owner of the several brand names.*



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## ZEYLA

*The name Zeyla derived from the ancient times.*

*The Greek divines gave the name Zeyla to the grape juice that enchanted them. Each of our grape varieties is presented in the brand Zeyla.*

*These are the basic wines of Copsa, distinguished with freshness, easy drinking and joy.*

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## *Chateau Copsa Cuvee*

*Chateau Copsa Cuvee is fine blends of different grape varieties. Creating Chateau Copsa Cuvee Blanc we choose Chardonnay, Red Misket and Muscat grape variety in different proportion. For Chateau Copsa Cuvee Rouge we made an assemblage of 50% Cabernet Sauvignon and 50% Merlot that age in barrels for at least 8 months.*

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## *The “A” brand*

*The “A” brand – these are our jolly, lively and summery wines. That is the family of the white wine named Arlecchino – Sauvignon Blanc, of the Rose wine named Angelica – a rose from Cabernet Sauvignon, and the young red wine named Alegria from Merlot.*

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## *Stradivarius*

*The Stradivarius brand is a blend between different grape varieties. Stradivarius Selection Blanc is a result from coupage between Muscat and Misket in different proportion. Stradivarius Selection Rouge is created by the assemblage of the three red grape varieties – Syrah, Cabernet Sauvignon, and Merlot.*

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## LIMITED EDITION

*Every year we choose just a certain number of the very best barrels to put them in a limited number of bottles. In 2012 we choose only 6 barrels of Chardonnay named 6IX, and only 8 barrels of Cabernet Sauvignon and Merlot to create the 8TH wine. These wines are aged for at least 14 months in French and American oak barrels.*

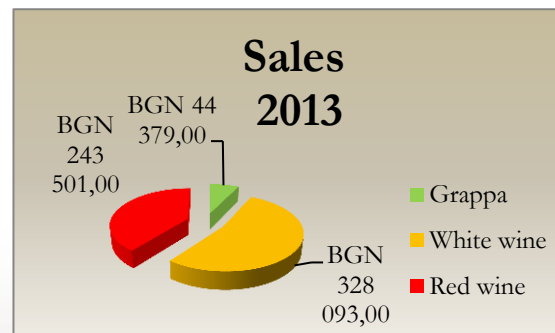
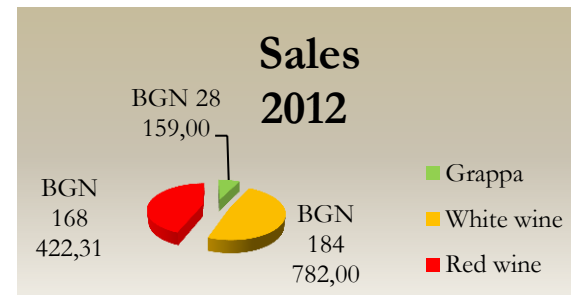
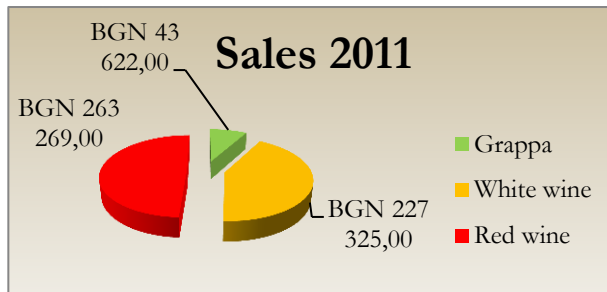
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## Chateau Copsa - accounts

<i>Sales</i>	<i>Grappa</i>	<i>White wine</i>	<i>Red Wine</i>
<b>2011</b>	43 622,00 BGN	227 325,00 BGN	263 269,00 BGN
<b>2012</b>	28 159,00 BGN	184 782,00 BGN	168 422,31 BGN
<b>2013</b>	44 379,00 BGN	328 093,00 BGN	243 501,00 BGN



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*Drinking good wine with good food in good company is one of life`s most civilized pleasures.*

*Michael Broadbent*

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