



UNFORGETTABLE TASTE



Chateau Burgozone Cabernet Franc

Denomination: PGI Danube Plain

Grape varieties: Cabernet Franc

Vintage: 2011

Closure: natural cork

Origin: Oryahovo, Bulgaria

Climate & Soil: Continental climate, influenced by the Danube river. Deep limestone with loose content and very good porosity.

Plantation density: 4170 vines/ha

Training System: middle spurred cordon

Average age of vines: 7 years

Yield per hectare: 35-40 hl/ha

Bottles produced: 13 000

Alcohol content: 13.5 % **Reducing sugar:** 2,7 g/l

Harvesting: Selectively handpicked grapes in crates at phenolic ripeness

Winemaking process: Fermentation in stainless steel tanks with temperature control

Ageing: 8 months in French oak

Refining: min 3 months in bottle

Color: Intense ruby red color with pleasant brick- colored overtones, vivid and sparkling, with perfect clarity

Aroma: Rich, satiated and multi-layered aroma. Very well harmonizing bouquet of well ripened grapes and oak with scents of red fruit, dry leaves and herbs, smoke and vanilla

Taste: Powerful taste with noble soft tannins, bringing heat and sweetness. Very good length and long tender aftertaste

Serving recommendations: roasted veal, duck, meat stew with vegetables, lasagna, veg. pizza

Serving: 15-17 °C

Awards:



Silver medal China Wine Awards 2011



Silver Medal from US Beverage Testing Institute



Best Buy from Wine Enthusiast 2014