



UNFORGETTABLE TASTE

Chateau Burgozone Cabernet Sauvignon

Denomination: PGI Danube Plain

Grape varieties: Cabernet Sauvignon

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: 6 years

Yield per hectare: 25-30 hl/ha

Bottles produced: 13 000

Alcohol content: 13.5 %

Reducing sugar: 2,5 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: Rich and saturated garnet-red color with delicate violet and brick-colored overtones

Aroma: Intensive, complex and lasting aroma of leaf, leather, polypody, jam of black berries with fragrances of noble tree, ethereal smoke and vanilla

Taste: Powerful and bursting taste with sense of sweetness and spicy tannins

Serving recommendations: roasted veal or meat stew with vegetables

Serving: 16-18 °C

Awards:



BEST BUY

Best Buy from Wine Enthusiast 2014



89 points from Wine Enthusiast 2014

