



UNFORGETTABLE TASTE



Chateau Burgozone Chardonnay

Denomination: PGI Danube Plain

Grape varieties: Chardonnay

Vintage: 2012

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: 30-35 hl/ha

Bottles produced: 13 000

Alcohol content: 13.8 %

Reducing sugar : 2,0 g/l

Harvesting: Selectively handpicked grapes in crates at phenolic ripeness

Winemaking process: Maceration and fermentation in stainless steel tanks with temperature control. Sur lie aging.

Ageing in barrique: unoaked

Refining: min 3 months in bottle

Color: Vivid yellow-green color with shining clarity

Aroma: Fine, elegant and complex aroma of green apple, melon and tropical fruits

Taste: Fresh, harmonious, well balanced, with long and impressive fruity aftertaste

Serving recommendations: fish, sea food, poultry and cheese

Serving: 10-12 °C

Awards:



Great Gold medal from Concours Mondial de Bruxelles 2010

Gold medal from Concours Mondial de Bruxelles 2012,2013 and 2014

Gold Medal from US Beverage Testing Institute 2014 –
92 points (Exceptional)



Best Buy from Wine Enthusiast 2014