



UNFORGETTABLE TASTE

Chateau Burgozone Pinot Noir



Denomination: PGI Danube Plain

Grape varieties: Pinot Noir

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: 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: Pre-fermentation cold maceration and fermentation in stainless steel tanks with temperature control

Ageing: 8 months in French oak

Refining: min 3 months in bottle

Color: Lively and sparkly red color with very good density and depth

Aroma: Lasting and complex aroma of red and black fruits, jam and milk chocolate

Taste: Powerful and lasting taste with volume, length and velvety mildness. The aftertaste repeats the sensations of the aroma

Serving recommendations: fish, ham, roasted meat and cheese

Serving: 17 °C

Awards:



Silver Medal from Concours Mondial de Bruxelles 2013



Silver Medal from Sommelier Wine Awards 2014



89 points from Wine Enthusiast 2014