



UNFORGETTABLE TASTE



Chateau Burgozone Sauvignon Blanc

Denomination: PGI Danube Plain

Grape varieties: Sauvignon Blanc

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 hl/ha

Bottles produced: 13 000

Alcohol content: 13.9 %

Reducing sugar: 1,5 g/l

Harvesting: Selectively handpicked grapes in crates at phenolic ripeness

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

Ageing in barrique: unoaked

Refining: min 3 months in bottle

Color: Light greenish color with ideal transparency

Aroma: Fresh, saturated, powerful and complex aroma with fragrances of green grass and tender citrus

Taste: Refreshing and harmonious taste with good volume and length

Serving recommendations: grilled vegetables, cheese, Asian food

Serving: 10-12 °C

Awards:

Gold medal from Concours Mondial de Bruxelles 2011

Silver medal from Concours Mondial de Bruxelles **2012 and 2014**

86 points from **Wine Enthusiast 2014**

