



UNFORGETTABLE TASTE

Chateau Burgozone Viognier

Denomination: PGI Danube Plain

Grape varieties: Viognier

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: 6 years

Yield per hectare: 30 hl/ha

Bottles produced: 13 000

Alcohol content: 13.8 %

Reducing sugar : 2,7 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 3months in bottle

Color: Light pale yellow color with greenish nuances and shining clarity

Aroma: Fine and complex aroma with tender fragrances of apricot, peach and white flowers

Taste: Fresh taste with pleasant sweetness, volume and length. Long aftertaste with exquisite fruity finish

Serving recommendations: grilled sea food, desserts, as aperitif

Serving: 10-12 °C

Awards:

Gold Medal from Thessaloniki International Wine Competition 2013

Gold Medal from US Beverage Testing Institute 2014 - 93 points (Exceptional)

Best Buy and **89 points** from Wine Enthusiast 2014

