



CHATEAU BURGOZONE

CABERNET FRANC



Harvesting: Manually harvested and inspected on a sorting table.

Variety: Cabernet Franc

Yield: 25-30 hl/ha

Denomination: (PGI) Protected Geographical Indication Danube Plain.

Origin: Own vineyards, Oryahovo, Bulgaria.

Volume: 0.75 l

Vinification: Fermentation in stainless steel tanks with temperature control.

Aging: French oak 9-12 months.

Color: Sparkling ruby color with great shine.

Aroma: Intense aroma, dominated by black forest fruit and raspberry leaves, light spicy notes and delightful vanilla finish.

Taste: Well-balanced taste, with great body and length, light spicy notes, well expressed fruitiness (especially cherry), light vanilla aftertaste.

Serving temperature: 12-16° C

Food pairing: Italian specialties, charcuterie, meat dishes, BBQ, vegetarian dishes.

Awards:

