



CHATEAU BURGOZONE

ESPERANTO

Harvesting: Manually harvested and inspected

on a sorting table

Variety: Cabernet Sauvignon, Cabernet Franc,

Syrah, Gamza

Yield: 18 – 22 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, Bulgarian oak 6 – 8 months

Color: Ruby color, with great shine

Aroma: Intensive aroma, with notes of black and red forest fruits, tobacco, spices (white

pepper) and chocolate

Taste: Long, with well-structured body, flavors of black fruits, herbaceous note (blackcurrant leaf), spices, white pepper, chocolate and delicate

vanilla finish in the aftertaste **Serving temperature:** 16-18° C

Food pairings: Roasted meat, duck, game and

cheese

Awards:





