



CHATEAU BURGOZONE

MARSELAN

Harvesting: Manually harvested and inspected on a sorting table

Variety: Marselan

Yield: 25-30 hl/ha

Denomination: (PGI) Protected Geographical Indication Danube Plain

Origin: Own vineyards, Oryahovo, Bulgaria

Volume: 0.75 l

Vinification: Maceration and fermentation in stainless steel tanks with temperature control

Aging: French oak 6-9 months

Color: Vivid and sparkling garnet-red color

Aroma: Lasting and complex aromas of red and black fruits (sour cherry and blackberry), well combined with the fragrances of smoke and caramel

Taste: Rich, intense homogeneous taste of red and black fruits. Notes of cedar, vanilla and chocolate in the aftertaste

Serving temperature: 15-17° C

Food pairings: BBQ, roasted meat, game and chocolate dessert

Awards:

