



## CHATEAU BURGOZONE

## **ROSE**

Harvesting: Manually harvested and inspected

on a sorting table
Variety: Pinot Noir
Yield: 20 – 25 hl / ha

Denomination: (PGI) Protected Geographical

Indication Danube Plain

Origin: Own vineyards, Oryahovo, Bulgaria

**Volume:** 0.75 l

Vinication: Fermentation in stainless steel tanks,

with temperature control

**Color:** Light pink color, with notes of rose ashes **Aroma:** Delicate aromas of red fruits (raspberry,

cherry, red plum) and spices

**Taste:** Gentle, with long body revealing well-balanced and fresh flavors of red fruits

(strawberry, cherry, red current) and berbace

(strawberry, cherry, red current) and herbaceous note of tomatoe leaf. Good minerality and long

finish

Serving temperature: 9-11°C

Food pairings: Appetizers, seafood, Italian

dishes, desserts

Awards:

