



CHATEAU BURGOZONE

SAUVIGNON BLANC



Harvesting: Manually harvested and inspected on a sorting table

Variety: Sauvignon Blanc

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. Sur lies aging for at least 3 months

Color: Sparkling pale yellow color with light green glimmer

Aroma: Intense and elegant aroma, revealing a harmony between notes of green fruits (apple), grass, tropical fruits and white flowers

Taste: Lasting taste with volume, dominated by the freshness of citrus (lime), green fruits (apple), tropical fruits and notes of green grass

Serving temperature: 9-11 °C

Food pairings: As an aperitif, seafood, poultry and goat cheese

Awards:

