BURGOZONE

by COLLECTION BURGOZONE



VIOGNIER barrique

Harvesting: Manually harvested and inspected on a sorting table.
Variety: Viognier
Yield: 18-20 hl/ha
Denomination: (PGI) Protected Geographical Indication Danube Plain.
Origin: Own vineyards, Oryahovo, Bulgaria.
Volume: 0.75 l
Vinification: Sur lies ageing for 1 month.
Ageing: 30% in Bulgarian oak for 6 months.
Color: Clear, pale-gold color.
Aroma: Peach, apricot, and honeysuckle aromas with notes of butterscotch, hazelnuts, and coconut.
Taste: Harmonious and full-bodied taste with flavors of peach, apple, melon and notes of biscuit, honey, and vanilla. Long lasting and fresh aftertaste.
Serving temperature: 11-13 °C
Food pairing: seafood, poultry, Asian cuisine and cheese.

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