



by COLLECTION  
BURGOZONE



## EVA cuvee blanche

**Harvesting:** Manually harvested and inspected on a sorting table

**Variety:** Chardonnay, Viognier, Tamyanka

**Yield:** 15-18 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 5 months

**Color:** Gold color, with gentle greenish shades

**Aroma:** Rich, elegant aroma of green fruits (grape, apple), flowers (jasmine and acacia), honey, combined with slightly roasted nuts (dominated by hazelnut) and white chocolate aromas

**Taste:** Balanced, mouth-filling and dense taste with flavors of green fruits, stone fruits, flowers and notes of tropical fruits.

Aftertaste of dried fruits, vanilla and honey

**Serving temperature:** 10-13°C

**Food pairings:** Carpaccio, seafood, sushi, poultry, cheese

**Awards:**

