


BONONIA ESTATE Gamza

	Variety	Gamza
	Vintage:	2019
	Color	Red
	Type of wine	Dry
	Alcohol – actual % by Vol.	12.3
	Relative density	0.995
	Residual sugar g/l	2.30
	Total acidity g/l	5.25
	Volatile acidity g/l	0.68
	Total dry extract g/l	29.70
	Sugar dry extract (g/l)	27.40
	Total Sulphur dioxide (mg/l)	94.00
	Free Sulphur dioxide (mg/l)	18.00
	pH	3.62
	Aging in barrels & barrel type:	Yes / 225 L French barriques
	Wine appellation:	PGI Danube plain
	Bottle	
	Type:	Burgundy / uvag
	Capacity:	75 cl
	Closure:	Natural cork
Weight (kg):	1.593 kg	
Carton box		
Bottles per carton box:	6	
Box size L/W/H:	340 mm / 250 mm / 180 mm	
Weight per carton box (kg):	9.560 kg	
Pallet		
Bottles per pallet:	420	
Cartons per pallet:	70	
Carton rows per pallet:	10	
Pallet size L/W/H:	120 cm / 80 cm / 100 cm	
Pallet weight (kg):	689.06	
Codes		
EAN code bottle:	3 800 967 000 542	
EAN code carton box:	3 800 967 000 559	
Serving temperature:	14°C	
Alc. % by Vol. on the label:	12.5%	
Harvest:	Carefully selected hand-picked grapes in 10-12 kg crates with subsequent processing at appropriate temperatures.	
Winemaking & Maturation:	Fermentation and maceration take place in stainless steel tanks at a controlled temperature. Aging 4 months in French barriques.	
Tasting notes:	A juicy, fresh and fruity wine with a strong varietal expression, revealing the nobility and delicacy of this most Bulgarian variety. The balanced volume and structure allow long aging in a bottle.	
Sommelier's suggestion:	Pork and veal, grilled on barbecue; mature hard cheese.	
Wine awards:	Silver medal for BONONIA ESTATE Gamza 2019 at IWSC 2021; Bronze medal for BONONIA ESTATE Gamza 2018 at Decanter World Wine Awards 2020. Bronze wine award for BONONIA ESTATE Gamza 2018 at the International Wine & Spirit Competition 2020. Gold medal for BONONIA ESTATE Gamza 2018 at the Balkans International Wine Competition 2020.	