

OLASZRIZLING

E FEKETE PI

TERMELTE Fehete Pince

Vintage

Variety 100% Olaszrizling (Riesling

Italico) 12.00%

Alcohol V/V 25.60 Sugar free extract g/l 6.9 Total acid g/l RS g/l 1,1 3.34 рΗ Production (bottles) 1293

Terroir Lava-based volcanic soil

(basalt) on the southeastern Somló slopes of Mountain, Hungary. Moderate climate

(humid continental)

Harvest Mid of October, 2015

Yield 1.2 kg/vine

Vinification Careful hand harvesting and

sorting, skin contact of 2 hours. Spontaneous fermentation took place in 1000l Hungarian oak

barrel.

Maturation month in a used 1000l

Hungarian oak barrel, and further 30 months reductive maturing in stainless steel tank

before bottling.

Characterised by rich flavors of Tasting note

> ripe and sun-dried stone fruits, apricot and and apple, aromas almond and nuts

pronounced saltiness.

Available since June 2019