



Description:

Nagy-Somló Olaszrizling 2018

Vine:

Olaszrizling (Welschriesling)

Dryness:

Dry

Type of cultivation:

Guyot and bush vine

Type of soil:

Basalt base rock mixed with a bit of clay and forest soil

Yield control -cluster/vine:

Approx. 0,4-1,2 kg/vine

Place of production:

The vines were harvested from four different vineyards: from the South, West, North-West and North-East parts of Somló.

Vinification:

This wine was fermented spontaneously in tank and oak barrel without cooling, and aged 10 months before bottling.

Characteristics:

Colour:

Straw yellow

Smell:

Restrained

Taste:

Medium-bodied, lively acid, mineral

Ageing:

5-10 years

Serving temperature:

12-14 °C