

Pressing was gentle with a vertical press. The fermentation was under controlled temperature in barrels. The wine was aged on lees.

The wines are an excellent example of the special terroir of the region. A great acidity backbone the amazingly complex minerality and citrus notes. The finish is long, and the ageing potential of the wine can go up to 10 years!

Great wine for fish, salads or a nice goat cheese plate!

Terroir:	Szent György-hegy
Vineyard:	Csendár
Soil:	Volcanic, basalt
Variety:	100% Olaszrizling
Age of the vines:	65+

Fermentation: 10hL barrels , 30% new 5hl zempléni wood

Bottling: 2021.03.16

Sugar g/l: 1.5g/l

Alk. %: 12,79%

Acidity: 6.6 g/l

