



PANNONHALMI  
F·Ő·A·P·Á·T·S·Á·G  
A.D. 996

## PANNONHALMI HEMINA 2020 white

### Wine

Name: Pannonhalmi Hemina  
quality dry white wine with PDO  
Vintage: 2020  
Quantity: 24,000 bottles

### Terroir

Vineyard: Széldomb, Packalló  
Soil: sand and loess soil, brown woodland soil  
Exposure: south and south-west slopes

### Grape

Variety: 60% chardonnay, 25% pinot blanc,  
10% viognier, 5% sauvignon blanc  
Plantation: 2001-2009  
Density: 5210 vines/ha  
Training: Guyot, low cordon  
Harvest: between 9 and 30 September 2020

### Vinification

The biologically ripe grapes of the different varieties were harvested separately. After destemming the grapes the berries were first selected by an optical sorting machine and then pressed, the cleared juice was put into 500 litre Hungarian oak barrels for the fermentation. Also the malo-lactic fermentation took place in the barrels and we have been stirring up the fine lees regularly for 6 months to increase the complexity of the wine and enrich its aromas.

### Description

Hemina is the Burgundian style white wine of our winery that is composed of grape varieties according to the conditions of each vintage. The wine of the recent vintage is based on chardonnay and pinot blanc that ensure the full body and the creamy structure, ornamented with the calcareous minerality and the delicate notes from the aging in used barrels and enriched by the lively fruitiness of viognier and the vivid acidity of sauvignon blanc. It is a complex and rich wine that can even develop with bottle aging.

### Analysis

Alcohol: 14.08% vol.  
Extract: 25.1 g/l  
Sugar: 3.4 g/l  
Acidity: 5.2 g/l

### Service

Serving temperature: 14-16°C  
Optimal consumption: 2021-2026  
Storage temperature: below 15°C  
Food match: perfect pairing to grilled dishes and garnishes with cream or forest mushrooms