FACT SHEET





QUALITY DRY WHITE WINE

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ALCOHOL (% vol.)	14
SUGAR (g/l)	6,3
ACIDITY (g/l)	7,6
VOLATILE (g/l)	0,51
SO ₂ (mg/l)	25/154
RESIDUAL EXTRACT (g/l)	22,3
HARVEST	October 2021
BOTTLING	July 2022
BOTTLED QUANTITY	2400
PRESSING	Direct pressing
FERMENTATION	In barrel
AGEING	6 months in barrel
GRAPE VARIETIES	Hárslevelű
VINTAGE	In 2021 we finished pruning very early thanks to the weather conditions. There was more rain and snow in February than usual, and
	the spring was also cooler which delayed the growing season and the blooming by 2-3 weeks. We started the dry harvest only on the 14th of September. The warm and dry autumn weather caused rapid water loss and slow concentration in the berries and increased the pressure of botrytis. The vintage was characterized by smaller quantities due to severe sorting but with quality berries. Thanks to the outstanding acidity, the wines of 2021 have exceptional aging potential.
WINE DESCRIPTION	the spring was also cooler which delayed the growing season and the blooming by 2-3 weeks. We started the dry harvest only on the 14th of September. The warm and dry autumn weather caused rapid water loss and slow concentration in the berries and increased the pressure of botrytis. The vintage was characterized by smaller quantities due to severe sorting but with quality berries. Thanks to the outstanding acidity, the wines of 2021

watermelon and chestnut. The palate reveals a rich character of plum and gooseberry,

again accompanied by chestnut. It is a vivid

and multi-layered terroir wine.