



EGRI VIOGNIER 2013

GRÓF BUTTLER WINERY, EGER **0,75l**

DESCRIPTION

Type of the wine: **WHITE, DRY**

Grape variety: **100% VIOGNIER**

Sugar / alcohol content: **N/A 12,5 %**

Terroir, vineyard: **NAGY-EGED**

Training system: **LOW CORDON**

Harvest: **SMALL-BOX MANUAL HARVEST**

Technology: **After the small-box manual harvest, skipping the pressing and filtering processes, we de-stem the blue grapes, gently crush and ferment them in vats with manual punching down. After the maceration, we draw off the free run juice and mellow it in excellent quality oak barrels. Throughout the wine-making process, apart from minimal amounts of sulphur, no other chemicals are added to the wine, even the fermentation process takes place spontaneously, utilizing the natural yeast. 1 year aging in small barrels (Hungarian oak).**

Quality level: **PREMIUM**

Temperature: **12–14°C**

Description: **Unique Viognier from the iconic Nagy-Eged vineyard with perfumer, floral nose, rich and elegant texture and mineral finish. Only 1580 bottles were made.**

Available quantity: **800 BOTTLES**

Ex-cellar price : **5.000 HUF / 16–17 EUROS**

