



# EZERJÓ FAHORDÓS 2013

FRITTMANN BORÁSZAT, KUNSÁG **0,75l**

## DESCRIPTION

Type of the wine: **WHITE**

Grape variety: **100% EZERJÓ**

Sugar / alcohol content: **DRY / 0,7g 12%**

Terroir, vineyard: **SOLTVADKERT**

Training system: **N/A**

Harvest: **HAND HARVEST**

Technology: **A FEW HOURS ON THE SKIN THEN FERMENTED IN STAINLESS STEEL.  
8 MONTHS IN OAK BARREL, 1 YEAR AGING IN BOTTLE**

Quality level: **N/A**

Temperature: **14 °C**

Food pairing: **FISH DISHES, POULTRY, MEALS WITH WHITE SAUCE, VEAL**

Description: **Bright yellow colour. On the nose yellow fruits and some honey, butter and vanilla notes. On the palate medium intensity, the aromas follow the nose with apple, pear, mango and some roasted notes which make the wine creamy, however the structure is dominant by the firm, vivid acidity. Long finish with spicy character.**

Available quantity: **9000 BOTTLES**

Ex-cellar price : **1.500 HUF / 4-5 EUROS**

