



ÖREGHEGY 2013

HARASZTHY VINEYARDS 0,75l

DESCRIPTION

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

Grape variety: **CHARDONNAY, SZÜRKEBARÁT, KIRÁLYLEÁNYKA AND ZENIT**

Sugar / alcohol content: **0,4 g/l 14,5 %**

Terroir, vineyard: **N/A**

Training system: **N/A**

Date of Harvest: **10.07.2013**

Technology: **Technology note: Traditional
Fermentation: Controlled and directional 16–18C
After fermentation: 4 months on the lees.
Barrique ageing: 2–3 months, new and old wood**

Quality level: **N/A**

Temperature: **N/A**

Food pairing: **Taste it with white-fleshed fish or poultry.**

Description: **Born on our Öreghegy slopes, this blend of Chardonnay, Szürkebarát, Királyleányka and Zenit grapes is a complex yet delicate wine. This is the last vineyard we harvest to achieve a very rich aroma that carries dried apricot, raisin and nectared notes. This full bodied wine has a creamy structure and a very intense aftertaste.**

Available quantity: **1.499 BOTTLES**

Ex-cellar price : **2.950 HUF / 9–10 EUROS**

