



# ÖREGHEGY 2014

HARASZTHY VINEYARDS, ETEK 0,75l

## DESCRIPTION

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

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

Sugar / alcohol content: **1,3 g/l 13 %**

Terroir, vineyard: **N/A**

Training system: **N/A**

Date of Harvest: **09.10.2014**

Technology: **Technology note: Traditional  
Fermentation: Controlled and directional 16–18C  
After fermentation: 4 months on the lees.  
Barrique ageing: 20% for 3 months, in 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: **1.089 BOTTLES**

Ex-cellar price : **3.490 HUF / 10–11 EUROS**

