



CHARDONNAY 2013

ETYEKI KÚRIA WINERY 

DESCRIPTION

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

Grape variety: **100% CHARDONNAY**

Sugar / alcohol content: **N/A g/l 13,5 %**

Terroir, vineyard: **ETYEK-BUDA**

Training system: **GUYOT TRAINING SYSTEM**

Harvest: **MANUAL HARVEST WITH SELECTION**

Technology: **70% of the wine was aged in stainless steel and 30% in 300 litre Hungarian oak barrel. It was kept on fine lees for 6 months.**

Quality level: **'PREMIUM' LABEL**

Temperature: **10-12 °C**

Food pairing: **SEA FOOD, SMOKED AND GRILLED FISH DISHES, COMPLEX SOUPS, VEAL, MEAT DISHES WITH CREAMY SAUCE**

Description: **The nose begins with subtle butter notes and toasted nuts followed by citrus aromas. On the palate it is soft and creamy, elegant, zesty acidity and wonderful fruity character. Full bodied, complex wine with long finish.**

Available quantity: **9.000 BOTTLES**

Ex-cellar price: **2.500 HUF / 8-9 EUROS**

Story: **The label shows a motif from traditional local Swabish cross stitch embroidery. The golden brown colour stands for the deep tone of Chardonnay wine.**

