



PINOT NOIR 2015

KRISTINUS WINE ESTATE 

DESCRIPTION

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

Grape variety: **100% PINOT NOIR**

Sugar / alcohol content: **N/A g/l 14 %**

Technology: **The grape was cold soaked in tank for two days before starting the fermentation with a special Australian Pinot noir yeast. After the pressing we did the Malolactic fermentation in tank too. Ageing was in 2nd and 3rd fill Hungarian oak barrels.**

Quality level: **PELSO**

Temperature: **16–18 C°**

Food pairing: **Recommend with duck, red cabbage and/or potato and truffle mash.**

Description: **Clear, shiny, light purple with orange touches and medium viscosity. A clean, medium-intense aroma with boiled fruits and earthy Pinot Noir notes. Sour cherries. On the palate the wine is dry. Medium body with medium acidity and an exciting tannin structure. Long boiled-fruit finish with red grapes and sour cherries. A hint of cherry pips at the end, an infinite sip. A very well-balanced wine with a long finish. Finally a Pinot Noir that can be tasted as a Pinot Noir, not “just” as a well-made Hungarian red wine!**

Available quantity: **7.000 BOTTLES**

Ex-cellar price : **2.790 HUF / 9–10 EUROS**

Awards: **- Decanter World Wine Awards 2017: SILVER MEDAL
- Balatonboglári Borvidéki Borverseny 2017: SILVER MEDAL
- Balatonboglári Borvidéki Borverseny: GOLDEN MEDAL, 2016**

