



'KÖMAGAS' KÉKNYELŰ 2015

SABAR WINE HOUSE 

DESCRIPTION

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

Grape variety: **100% KÉKNYELŰ**

Sugar / Alcohol / Acidity / Extract: **1,8 g/l / 12,5% / 5,7 g/l, Ph: 3,52 / 20,4 g/l**

Terroir: **BASALT SOIL 'KÖMAGAS' DŰLŐ ('KÖMAGAS VINEYARD ON THE SOUTHERN SLOPES OF CSOBÁNC MOUNTAIN)**

Training system: **MEDIUM HIGH CORDON**

Harvest: **HAND HARVEST**

Technology: **The wine was fermented in stainless steel, then half of the lot was matured in oak barrel.**

Quality level: **SINGLE VINEYARD WINE**

Temperature: **10–12 C°**

Food pairing: **The ideal wine pair of salads with lemon juice, fish dishes, light courses with olives, risottos, sweet potato.**

Description: **A flowery nose with clean and fresh appearance. On the palate it is zesty with vivid, crispy acidity. On the palate we can discover the notes we have found on the nose: flowery, fruity. A most enjoyable, elegant wine with perfect balance.**

Available quantity: **1.800 BOTTLES**

Ex-cellar price : **3.190 HUF / 9–10 EUROS**

Story: **'Kéknyelű' grape variety is the most famous grape of Badacsony wine region, it is an autochton grape cultivated only here. (See more at Taste Hungarian Wines / Grape Dictionary.)**

