



BÉRES TOKAJI SÁRGAMUSKOTÁLY 2015

BÉRES SZŐLŐBIRTOK ÉS PINCÉSZET, TOKAJ

0,75l

DESCRIPTION

Type of the wine: **WHITE**

Grape variety: **100 % SÁRGAMUSKOTÁLY**

Sugar / alcohol content: **DRY / 5,2g 12,5%**

Terroir, vineyard: **DIÓKÚT DŰLŐ**

Training system: **LOW CORDON**

Harvest: **HAND HARVEST**

Technology: **Crushing and destemming is followed by pressing, settling and fermentation with selected yeast in stainless steel at relatively cool temperature (17°C). The wine is not aged, usually the bottling takes place in February at its freshest condition. The aim is to capture and preserve the aromas and flavours typical of the variety**

Quality level: **BASIC WINE**

Temperature: **10–12 °C**

Food pairing: **FISH, POULTRY, WHITE MEAT DISHES**

Description: **Not flamboyant, but elegant nose with fruity notes typical of the variety. On the palate citrus fruits, light and enjoyable. When chilled very cold, it is an ideal refreshment in the heat of the summer.**

Available quantity: **5.500 BOTTLES**

Ex-cellar price : **1.600 HUF / 5–6 EUROS**

Story: **Béres Vineyard is one of the few wineries in Tokaj wine region, who are happy to produce dry wine of Sárgamuskotály. This variety is aromatic, ideal for light, charming wines from Tokaj for the sake of our guests.**

