



HAJÓS–BAJAI LATE HARVEST CHARDONNAY 2015

KOCH WINERY

0,75 l

DESCRIPTION

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

Grape variety: **100% CHARDONNAY**

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

Terroir, vineyard: **HAJÓS–BAJAI WINE REGION**

Training system: **'HAPPY GRAPE' (SEE AT KOCH WINERY)**

Harvest: **MANUAL HARVEST**

Technology: **Fermentation in stainless steel, ageing in small barrel and then in bottle.**

Quality level: **KOCH 'PRÉMIUM'**

Temperature: **10–12 °C**

Food pairing: **POULTRY AND ROASTED PORK**

Description: **The classic green-greenish yellow colour oily swirling promises a significant body. First some hay, green apple, gooseberry appears on the nose, then after a little breathing the ripened grape becomes dominant. On the palate the body is really full as it was promised. Some might lack the range of acidity, but as a whole it is an elegant, respectful, noble wine. The alcohol level is almost 15%, and this with the barrel ageing gives you a wine for thought, a decent Chardonnay from Hajós–Bajai wine region.**

Available quantity: **7.500 BOTTLES**

Ex-cellar price: **1200 HUF / 3-4 EUROS**

