



'EH' (EZERJÓ – H) 2015

CSETVEI CELLAR **0,75 l**

DESCRIPTION

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

Grape variety: **100% EZERJÓ**

Sugar / alcohol content: **0,7 g/l 13 %**

Terroir, vineyard: **MÓR WINE REGION**

Training system: **TRADITIONAL MEDIUM HIGH CORDON (GUYOT)**

Harvest: **MANUAL HARVEST**

Technology: **The wine was made in traditional way: fermented and aged in 225 litre Hungarian oak (H stands for barrel in the name of the wine) for 2 and a half months.**

Quality level: **HIGH QUALITY**

Temperature: **11–13 °C**

Food pairing: **LOCAL DISHES LIKE SWABISH PORK KNUCKLE WITH CABBAGE**

Description: **'If it's Mór, then it should be EzerjÓ. Wine makes you think, however EzerjÓ makes you learn' – says the winemaker. Light yellow colour, elegant nose with fresh citrus fruits and mineral notes. On the palate both the citrus fruits and mineral notes return. Medium body, lovely, crispy, refreshing acidity, juicy grapefruit. Long finish with again some mineral notes.**

Available quantity: **400 BOTTLES**

Ex-cellar price: **2.500 HUF / 7-8 EUROS**

Story: **'I believe in EzerjÓ!' – says Krisztina Csetvei. 2015 was the first vintage when she could ferment EzerjÓ in three different vessels separately: in stainless steel, in wooden barrel and in amphora (made by Attila Légli). The three wines were bottled separately as well, and the little letter in the up right corner works as an 'exponent in chemistry' it refers to the type of the fermenting vessel. H stands for 'hordó', barrel in Hungarian. T = tartály (stainless steel), H = hordó, (barrel) A = amfora (amphora) – it's so exiting to taste all of them next to each other!**

