



'NAPHOLD CSILLAG' (SUN – MOON – STAR) 2015

CSETVEI CELLAR **0,75 l**

DESCRIPTION

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

Grape variety: **CHARDONNAY 40%, SZÜRKEBARÁT 40%, EZERJÓ 20%**

Sugar / alcohol content: **0,8 g/l 12 %**

Terroir, vineyard: **MÓR WINE REGION**

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

Harvest: **MANUAL HARVEST**

Technology: **The 3 grape varieties were fermented separately and blended on 26 November. The blend was aged in 5 hectolitre Hungarian oak barrel for 6 months.**

Quality level: **HIGH QUALITY**

Temperature: **12–14 °C**

Food pairing: **ROASTED DUCK WITH POTATO PUREE WITH NUTMEG AND STEAMED WHITE CABBAGE**

Description: **The colour of the lemon. Fresh, flowery nose with some red, ripe apple and a pinch of salt, Medium body, creamy texture, a lot of citrus fruits, peach and mineral notes. Easy to drink and it has a lovely finish of good length and minerality.**

Available quantity: **1.100 BOTTLES**

Ex-cellar price: **3.000 HUF / 9-10 EUROS**

Story: **A wine of love. The winemaker's dream, which has come true. On a beautiful November day the 'sun' (alias Chardonnay), the 'moon' (alias Szürkebarát and 'the star' alias Ezerjő got married in Mór and continued their adventurous life together in Mór. The 6 months barrel aging suits this wine very well – it is complex, harmonic and 'smiling'.
P.S.: I love You**

