



OLLÓ (FROM THE SERIAL KŐ-PAPÍR-OLLÓ 2015

CSETVEI CELLAR **0,75 l**

DESCRIPTION

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

Grape variety: **100% OLASZRIZLING**

Sugar / alcohol content: **1,5 g/l 12 %**

Terroir, vineyard: **MÓR WINE REGION**

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

Harvest: **MANUAL HARVEST**

Technology: **50% of the wine was aged in stainless steel, while the other 50% was aged in barrel (225 litre Hungarian oak).**

Quality level: **HIGH QUALITY**

Temperature: **12–14 °C**

Food pairing: **POULTRY, CREAMY SOUPS, TOASTED NUTS, HARD CHEESES**

Description: **'Spiciness, charm and lusciousness in the bottle.' Pale yellow colour. Intense nose with flowery aromas with a touch of wood. On the palate white flesh fruits, mainly grapefruit and litchi with some mineral notes. Nice, vivid acidity. An elegant, complex wine with long, refreshing finish of mineral and fruity character.**

Available quantity: **300 BOTTLES**

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

Story: **The name of the wine refers to the well known children's game 'Kő – papír – olló' (Rock, paper, scissors). It's a trilogy of wines: 1 grape variety (Olaszrizling), 2 wine regions (Mór and Somló where Krisztina Csetvei also has a vineyard) and 3 methods of winemaking. Kő (Rock) – 9 months in wooden barrel on fine lees, Somló region PAPIR (Paper) – reductive wine from Somló OLLÓ (Scissors) – partially barrel aged and partially reductive wine from Mór 'We were talking, drinking wine and it was born. A great player, a real one from Mór wine region. P. s.: For the playful weekdays. Cheers!'**