



'SZ' (SZÜRKEBARÁT) 2015

CSETVEI CELLAR 0,75 l

DESCRIPTION

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

Grape variety: **100% SZÜRKEBARÁT**

Sugar / alcohol content: **1,2 g/l 12 %**

Terroir, vineyard: **MÓR WINE REGION**

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

Harvest: **MANUAL HARVEST**

Technology: **It was partially fermented and aged in wooden barrel (1/3), and partially in temperature controlled stainless steel tank (2/3). The blend was then aged in 225 litre Hungarian oak barrel for 4 months.**

Quality level: **HIGH QUALITY**

Temperature: **12-14 °C**

Food pairing: **POULTRY, HARD CHEESES**

Description: **Bright, golden colour. On the nose an exciting mixture of freshly sliced fruits (peach, grapefruit, pineapple, pear) and spiciness. Complex, luscious on the palate. Full bodied wine with very long, juicy finish.**

Available quantity: **500 BOTTLES**

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

Story: **Krisztina Csetvei has created a kind of 'periodic chart of chemical elements of Mór wine region'. All her labels are made according to this chart, the letters refer grape varieties, just like the letters of the periodic table refer to a certain chemical element.**

