



'ZV' (ZÖLDVELTELINI) 2015

CSETVEI CELLAR 0,75 l

DESCRIPTION

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

Grape variety: **100% ZÖLDVELTELINI**

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

Terroir, vineyard: **MÓR WINE REGION**

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

Harvest: **MANUAL HARVEST**

Technology: **The harvest took place on 18 September. It was fermented in stainless steel at 13 Celsius and aged in 500 litre Hungarian oak barrel for 2,5 months.**

Quality level: **HIGH QUALITY**

Temperature: **12-14 °C**

Food pairing: **IDEAL FOR SNACKS, FRIED FINGER FOODS**

Description: **Lovely intensive yellow colour. Fresh, intense, luscious nose with grapefruit, lime, peach and juniper. Medium body, crispy acidity and a wide range of flavours on the palate. Complex wine with creamy texture. Long lasting finish with nuts and vanilla notes besides the fruits.**

Available quantity: **450 BOTTLES**

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

Story: **This is the first Zöldvelteleni wine of the cellar. 'I love this grape variety! Made with love: Krisztina Csetvei.'**

