



EGRI LEÁNYKA 2014

EGRI BORVÁR – TÓTH FERENC WINERY 

DESCRIPTION

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

Grape variety: **100 % LEÁNYKA**

Sugar / alcohol content: **0,9 g/l 12,75 %**

Terroir, vineyard: **ALMAGYAR CRU**

Training system: **UMBRELLA**

Date of Harvest: **Harvest at the end of September**

Technology: **After destemming and light crush came a considerate pressing the next day in pneumatic press. Must got pressed after settling with reductive technology.**

Quality level: **CLASSIC**

Temperature: **12 C°**

Food pairing: **Drinking just as an aperitif or with salads, pastas and starters**

Description: **After the first sip appears a velvety, silky smoothness. Pale colour, clear, lively bouquet reigning the aromas of grape flower and fruits. Middle body with fine acids.**

Available quantity: **1.600 BOTTLES**

Ex-cellar price : **1.400 HUF / 4,6 EUROS**

Awards: **Finger Lakes International Wine Competition – silver, Prestige Reserve Vinum Bonum**

