



# EGRI LEÁNYKA SUPERIOR 2014

TÓTH FERENC WINERY

0,75l

## DESCRIPTION

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

Grape variety: **100 % LEÁNYKA**

Sugar / alcohol content: **2,7 g/l 13,07 %**

Terroir, vineyard: **ALMAGYAR CRU**

Training system: **UMBRELLA**

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

Technology: **After destemming and light crush must was settled for a day then fermented under controlled 10 Co cold temperature. After fermentation base wine was fined and put into 5 hl oak barrel and 20 hl traditional cask for 10 months. Then wine was blended into stainless steel container. We bottled the wine in May 2017. The first superior category leányka wine of the winery.**

Quality level: **SUPERIOR**

Temperature: **12–14 C°**

Food pairing: **Fish and poultry dishes**

Description: **Clear, middle intensive golden yellow coloured. Surprisingly multilayered aromas. Honey, herbs, flowers and some peach on the nose. Fine, already integrated acids, a little citrus and fruits on the palate. A smooth wine with grape flower finish. Pleasantly stroking alcohol sensation and sweetness in the aftertaste.**

Available quantity: **1.600 BOTTLES**

Ex-cellar price : **1.800 HUF / 5,8 EUROS**

Awards: **Mundus Vini 2017 GOLD**

Story of Label: **In case of children's births priests and cantors were paid by vines planted into the vineyards of the priests. A lot of children were born, mostly girls. From the planted vines a new variety was born and priests wanted to give a name to the new variety. They thought to choose those girl's name whose christening the most vines were planted. This caused contention between the locals. To stop this and give truth to everybody, the priests decided to give the name 'Leányka' – means young girl – to the new variety.**

