



CHARDONNAY 2016

KRISTINUS WINE ESTATE 

DESCRIPTION

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

Grape variety: **100% CHARDONNAY**

Sugar / alcohol content: **N/A g/l 14,5%**

Technology: **100% stainless steel fermentation at 16 °C, with different yeasts, coupage after the first racking.**

Quality level: **BIRTOK SELECTION**

Temperature: **8–10 C°**

Food pairing: **Recommended with a Hawaiian pizza (cheese, pineapple, ham), or with turkey or chicken in a cream sauce made with semi-soft cheeses.**

Description: **The wine is clear and shiny. A medium-intense lemon colour with golden touches, and medium viscosity. A medium-intense aroma with light buttery notes and dried pineapple, vanilla, yellow apple, and a hint of caramel. On the palate the wine is dry, but a few grams of residual sugar ensure a nice rounded sip and lengthen the finish. Taste is subdued, lower than average acidity, slightly higher alcohol and bigger than average body. Yellow apple and stewed pear dominate. In the background we find the flavours detected in the nose. Nice, balanced wine for every day.**

Available quantity: **6.000 BOTTLES**

Ex-cellar price : **1.590 HUF / 5–6 EUROS**

Awards: **- Balatonboglári Borvidéki Borverseny 2017: GOLDEN MEDAL (BEST WHITE WINE)
- Országos Borverseny 2017: GOLDEN MEDAL**

