



## PIRIPIÓ ROSÉ 2016

KRISTINUS WINE ESTATE 0,75l

### DESCRIPTION

Type of the wine: **ROSÉ, DRY**

Grape variety: **CABERNET SAUVIGNON, MERLOT**

Sugar / alcohol content: **N/A g/l 12,5%**

Technology: **This is a Cabernet sauvignon and Merlot blend. The grape was soaked on skin until the press was full. Both wines were fermented in tanks on 15-17 Celsius. After fermentation made the blending and clarification.**

Quality level: **PELSO**

Temperature: **10–12 C°**

Food pairing: **Recommended with river fish dishes served with spicy, paprika sauces.**

Description: **Clear and shiny with touches of orange and red. Expressive aroma full of ripe strawberries with a fine earthy character. Much deeper aroma than we are used to with Hungarian rosés. On the palate the wine is dry, with higher than average acidity, medium alcohol and a good balance. Well chilled, the ripe strawberry promised by the nose comes to the fore, but as it warms in the glass it becomes more “winey”. A little girl growing up into a mature woman. Not really a spritzer wine; it’s not only possible to be sipped on its own, it should be! Finally a rosé that is deeper and more complex than most!**

Available quantity: **8.000 BOTTLES**

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



Terms and Conditions apply. Changes are possible