



OLASZRIZLING SINGLE VINEYARD 2015

SABAR WINE HOUSE 

DESCRIPTION

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

Grape variety: **100% OLASZRIZLING**

Sugar / Alcohol / Acidity / Extract: **1,9 g/l / 13,5% / 4,9 g/l, Ph: 3,54 / 23,9 g/l**

Terroir: **NORTH SLOPES OF SABAR HILL**

Training system: **HIGH CORDON**

Harvest: **HAND HARVEST**

Technology: **The wine was fermented and matured for 8 months in premium Austrian oak barrels (Stockinger) of 500 litres.**

Quality level: **SINGLE VINEYARD WINE**

Temperature: **10–12 C°**

Food pairing: **Perfect match with hard cheese, smoked fish, stuffed cabbage (traditional Hungarian dish) and slightly spiced pork.**

Description: **Besides having hazelnut, citrus notes and white flowers on the nose, some neutral white flesh fruits are discovered as well. Well rounded on the palate with lovely acidity. Elegant wine with great potential.**

Available quantity: **1.500 BOTTLES**

Ex-cellar price : **2.790 HUF / 8–9 EUROS**

