



GARAMVÁRI OPTIMUM BRUT 2013

GARAMVÁRI WINERY 

DESCRIPTION

Type of the wine: **SPARKLING WINE (METHOD TRADITIONNELLE)**

Grape variety: **CHARDONNAY – 50%, PINOT BLANC – 30%, PINOT NOIR – 20%**

Sugar / alcohol content: **Brut / 8,5 g/l / 13,0 %**

Terroir, vineyard: **BALATONLELLE, MAGYAL VINEYARD**

Training system: **GUYOT**

Harvest: **hand harvest**

Technology: **controlled temperature fermentation, maturation on fine lees, stabilisation, tirage bottling**

Quality level: **“VINTAGE” SELECTION**

Temperature: **8–9 °C**

Food Pairing: **poultry, frutti de mare, but it matches well to almost all dishes**

Description: **Fruity taste of peach, litchi and pineapple, dense pearlage, fine acids, fresh citrus with creamy effects of autolyses.**

Available quantity: **6.500 BOTTLES**

Ex-cellar price: **4.600 HUF / 15-16 EUR**

Story: **This is an “optimum” blend of our top varietals, Chardonnay, Pinot Noir, Pinot Blanc.**

