



GARAMVÁRI EVOLUTION ROSE BRUT 2008

GARAMVÁRI WINERY 

DESCRIPTION

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

Grape variety: **PINOT NOIR 100%**

Sugar / alcohol content: **Brut / 9,5 g/l / 12,0 %**

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

Training system: **GUYOT**

Harvest: **hand harvest**

Technology: **Press and maceration in the pressing machine for 6 hours to ensure pink colour. Then we applied pre-planned fermentation and botling in March. The first fermentation in the tank on 14 C, aging into bottling. The second fermentation aged for 7 years in the same bottle into degorging**

Quality level: **PREMIUM SELECTION**

Temperature: **8-9 °C**

Food Pairing: **recommended for pasta, tomato dishes, duck and goose, lamb.**

Description: **Wild raspberries and wild cherries at start following with subtle, yeasty, biscuity notes with dynamic, agreeable acids.**

Available quantity: **30.000 BOTTLES**

Ex-cellar price: **4.200 HUF / 13-14 EUR**

Story: **Earlier, the colour rose was a error technical in the sparkling wine preparation wine**

