



# LAPOSA SELECTION OLASZRIZLING 2015

LAPOSA ESTATE

0,75l

## DESCRIPTION

Type of the wine: **WHITE DRY**

Grape variety: **OLASZRIZLING 100%**

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

Terroir, vineyard: **BADACSONY MOUNTAIN**

Training system: **CORDON**

Harvest: **MANUAL HARVEST**

Technology: **The wine was fermented and matured for 5 months in big barrel.**

Quality level: **N/A**

Temperature: **14 °C**

Food Pairing: **Veal tenderloin with parsnip puree**

Description: **Complex nose with dried and ripened fruits and a palate of character. It shows of a face of Badacsony almost forgotten.**

Available quantity: **1.400 BOTTLES**

Ex-cellar price: **6000 HUF / 19,5 EUR**

Story: **Olaszrizling – in a slightly different way. A sophisticated aristocrat. This vineyard selected wine was fermented in barrel, and it also received some barrel ageing for months.**

