



LELLEI IRSAI OLIVÉR 2016

GARAMVÁRI WINERY 

DESCRIPTION

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

Grape variety: **IRSAI OLIVÉR 100%**

Sugar / alcohol content: **3,4 g/l 11,5 %**

Terroir, vineyard: **KISHEGY, LELLE VINEYARD**

Training system: **UMBRELLA**

Harvest: **by harvesting machine**

Technology: **Reductive. Low controlled temperature fermentation in steel tank, maturation on fine lees, stabilization, clarification**

Quality level: **AIGRET SELECTION**

Temperature: **10–11 °C**

Food Pairing: **recommended for fish, poultry, taste and sandwich**

Description: **A light but extremely aromatic wine with bursting fruitiness, fragrance of perfume and a long aftertaste of bunch of ripe grape.**

Available quantity: **20.000 BOTTLES**

Ex-cellar price: **1.350 HUF / 4-5 EUR**

Story: **This Hungarian varietal is crossing of Perle of Csaba and Pozsonyi White erected by István Szabó in 1930.**

