



'HEGYVÖLGY' RAJNAI RIZLING 2016

SABAR WINE HOUSE 

DESCRIPTION

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

Grape variety: **100% RHINE RIESLING**

Sugar / Alcohol / Acidity / Extract: **7,7 g/l / 12% / 7,1 g/l, Ph: 3,32 / 28,2 g/l**

Terroir: **VOLCANIC BASALT SOIL 'HEGYVÖLGY' DÚLÓ (HEGYVÖLGY VINEYARD ON THE SOUTHERN SLOPES OF BADACSONY MOUNTAIN)**

Training system: **HIGH CORDON**

Harvest: **HAND HARVEST**

Technology: **The wine was fermented and matured in stainless steel.**

Quality level: **SINGLE VINEYARD WINE**

Temperature: **10–12 C°**

Food pairing: **The wine works wonderfully with fish dishes, grilled meat, dishes with oriental spices or poultry with fruits, like duck with orange.**

Description: **Not overwhelmingly intensive on the nose, but it shows beautiful summer apples, peach, white flowers, sweet citrus fruits, mandarin then later a rosemary – green herb character appears. Zesty acidity and residual sugar makes it a playful, vivid wine. Juicy, lovely palate with also sweet citrus fruits, summer apples and peach. Long ageing potential.**

Available quantity: **2.100 BOTTLES**

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

