



BIO HÁROMSZÖG OLASZRIZLING (BIO 'TRIANGLE' OLASZRIZLING) 2016

DOBOSI WINERY AND GUESTHOUSE, BALATONFÜRED-C SOPAK **0,75l**

DESCRIPTION

Type of the wine: **WHITE**

Grape variety: **100% OLASZRIZLING**

Sugar / alcohol content: **2,5 g/l 13,7%**

Terroir, vineyard: **AGYAGLIK VINEYARD**

Training system: **UMBRELLA TRAINING SYSTEM**

Harvest: **HAND HARVEST**

Technology: **Elutriated and fermented at low temperature, then 50% was aged in Hungarian oak barrel, 50% in stainless steel tank.**

Quality level: **MATURED WINE, 'HEGYBOR' (SINGLE VINEYARD WINE FROM THE MOUNTAIN)**

Temperature: **12–14 C°**

Food Pairing: **FISH DISHES**

Description: **For this wine we harvested fully ripened fruit. After fermentation the wine was divided into two parts, one part was aged in stainless steel tank, while the other was aged on fine lees in second use 500 L barrels. It has a light greenish yellow colour. Medium intense, matured character on the nose with apples and pears. Full bodied wine with silky texture. Refined wine with zesty acidity, good balance and some oaky tones. Lovely, long finish. It gets more gracious with every sip, and shows more and more of its charming character.**

Available quantity: **2000 BOTTLES**

Retail price : **2390 HUF / 7–8 EUROS**

Story: **The triangle shaped vineyard borders the communes of Dörgicse, Balatoncsicsó and Szentantalfa.**

