



## BIO KÉKNYELŰ 2016

DOBOSI WINERY AND GUESTHOUSE, BALATONFÜRED-CSOPAK 0,75l

### DESCRIPTION

Type of the wine: **WHITE**

Grape variety: **100% KÉKNYELŰ**

Sugar / alcohol content: **1,7 g/l 13%**

Terroir, vineyard: **HARASZTALJA VINEYARD**

Training system: **CURTAIN TRAINING SYSTEM**

Harvest: **HAND HARVEST**

Technology: **Elutriated and fermented at low temperature, aged in bottle.**

Quality level: **MATURED WINE**

Temperature: **12–14 C°**

Food Pairing: **FISH DISHES**

Description: **Wines made of Kéknyelű grape usually have greenish colour even after years, but for this wine the grape was left longer on the vines, thus the resulting wine has a concentrated, oily, yellow texture. Blossoming trees and other white flowers on the nose with some figs. Wonderful acidity dominates the palate with notes of birch. Beautiful, long finish. It needs some aeration so that the wine could fully show aromas typical of the terroir.**

Available quantity: **5000 BOTTLES**

Retail price : **2990 HUF / 9–10 EUROS**

Story: **Kéknyelű has only female flowers, therefore it needs an alternate grape to encourage consistent pollination. In our vineyard pollination is enhanced by Budai Zöld grape variety.**

