



BUDAI ZÖLD 2017

FOLLY ARBORETUM AND WINERY 

DESCRIPTION

Type of the wine: **White, dry**

Grape variety: **Budai Zöld 100%**

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

Terroir, vineyard: **Badacsonyörs**

Training system: **Low cordon**

Harvest: **Hand harvest**

Technology: **Reductive fermentation and ageing in stainless steel**

Quality level: **Premium**

Temperature: **9 °C**

Food pairing: **Asparagus and dishes made of white meat**

Description: **The nose is dominated by citrus fruits and green apple note. The palate shows some green apple as well with pine resin, citrus fruits and mineral tones.**

Available quantity: **2500 Bottles**

Ex-cellar price : **2500 HUF / 8 EUROS**

Story:

A Hungarian grape variety meaning 'the green of Buda', which refers to its origins in the Etyek–Buda wine region, and more broadly the Carpathian basin. It extincted with the phylloxera epidemic and was replanted again in Badacsony. It is usually paired with the Kéknyelű variety to help pollinate it. The leaves are fleshy, with furry undersides and lace-like edges. It produces abundant, packed clusters and its berries are medium-sized and slightly elongated. It is also prone to rot. Budai Zöld wine is mildly fragrant with fresh but sometimes harsh acidity, citrus and green apple aromas. Only six wineries make wine of the variety, one of them is Folly.

