



CÉDRUS 2016

FOLLY ARBORETUM AND WINERY 0,75l

DESCRIPTION

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

Grape variety: **Szürkebarát (Pinot Gris) 60%, Olaszrizling 40%**

Sugar / alcohol content: **N/A g/l 13,5 %**

Terroir, vineyard: **Badacsonyörs**

Training system: **Medium cordon**

Harvest: **Hand harvest**

Technology: **Fermented and matured in oak barrel for 9 months on fine lees**

Quality level: **Premium**

Temperature: **9–10 °C**

Food pairing: **Plum jam, cheese with stronger aromas, fish dishes, asparagus, duck**

Description: **The nose is dominated with the citrus character of Olaszrizling. On the palate it has a lovely, creamy texture with honey aromas and stone fruit notes. The aim was to retain the fruity flavors, not to let the barrel notes overwhelm the wine.**

Available quantity: **2500 Bottles**

Ex-cellar price : **2500–3000 HUF / 8-10 EUROS**

Story: **Cedar is a significant plant in our botanic garden, several species of it can be found in the 110 year old arboretum.**

