



EGRI LEÁNYKA SUPERIOR 2016

TÓTH FERENC WINERY

0,75l

DESCRIPTION

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

Grape variety: **100 % Leányka**

Sugar / alcohol content: **2,0 g/l 13,68 %**

Terroir, vineyard: **Almagyar Cru**

Training system: **Umbrella**

Harvest: **Harvest at the end of October**

Technology: **Destemming and light crush must was soaked for a day then pressed. Must was settled on 6 Co , the next day the clean must was inoculated and fermented under controlled 12 Co cold temperature. Fermentation took approximately 6 weeks. We racked off gross lees after aged in 2 pieces 5 hl second used oak barrels for 15 months.**

Quality level: **Superior**

Temperature: **12-14 °C**

Food pairing: **Fish and poultry dishes**

Description: **Golden colour wine moving fresh and young in the glass. Late harvest characteristic on the nose; quince, dried apricot, peeled apple and dates. Its very exciting character shows off on the palate as well. Same fruits as on the nose however the dominant acids overwrite the sweetish taste. However, at the background we feel the gentle stroking of alcohol sweetness complemented by vanilla flavour in the aftertaste. Very long finish.**

Available quantity: **500 Bottles**

Retail price : **5.000 HUF / 15-16 EUROS**

Label Story: **In case of children's births priests and cantors were paid by vines planted into the vineyards of the priests. A lot of children were born, mostly girls. From the planted vines a new variety was born and priests wanted to give a name to the new variety. They thought to choose those girl's name whose christening the most vines were planted. This caused contention between the locals. To stop this and give truth to everybody, the priests decided to give the name 'Leanyka' – means young girl – to the new variety.**

