



„KÖMAGAS” KÉKNYELŰ 2017

SABAR WINE HOUSE

0,75l

DESCRIPTION

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

Grape variety: **100% kéknyelű**

Sugar / alcohol content: **8,1 g/l 12,5 %**

Terroir, vineyard: **Basalt soil 'Kömagas' vineyard (Southern slopes of Csobanc mountain)**

Training system: **High Cordon**

Harvest: **Hand harvested**

Technology: **The wine was fermented spontaneously and matured for 7 months in lightly toasted, 500 litre Austrian barrels.**

Quality level: **Single Vineyard Wine**

Temperature: **12-12 °C**

Food pairing: **Perfect with sea food (lobster, shrimps, crab, shellfish) or grilled and medium spiced Hungarian dishes. Among cheeses blue cheese and brie would be the best choice to go with the wine.**

Description: **Flowers of the meadows flow from the glass and summer white flesh fruits are also abundant. After the first impression of flowers and summer fruits, some tropical character, mostly pineapple appears. Exciting, concentrated, vivid. Deep, layered with firm structure and a touch of bitterness.**

Available quantity: **2.300 Bottles**

Retail price : **3.190 HUF / 9-10 EUROS**

Story: **'Kéknyelű' grape variety is the most famous grape of Badacsony wine region, it is an autochthon grape cultivated only here.**

