



OLASZRIZLING BIRTOKBOR 2017

SABAR WINE HOUSE

0,75l

DESCRIPTION

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

Grape variety: **100% olaszrizling**

Sugar / alcohol content: **4,8 g/l 12 %**

Terroir, vineyard: **Csobánc, Sabar and Bács hill**

Training system: **High Cordon**

Harvest: **Hand harvested**

Technology: **1/3 of the wine was vinified with reductive technology, while the other 2/3 was fermented and matured for 7 months in lightly toasted, 500 litre barrels**

Quality level: **Estate Wine**

Temperature: **10-12 °C**

Food pairing: **Fabulous pair of lamb dishes, also matches well with cold plates, sandwiches, snacks. With the so called "kocsonya" (cold jelly dish made of meat and vegetables) it is almost obligatory. As for cheese, camembert is the ideal partner.**

Description: **A characteristic Olaszrizling (Welschriesling) with the summer apple reminding us of sunshine and romance. Mineral, slightly bitter with a touch of spearmint – keeping the wine vivid. A hint of coriander with some citrus notes. Stunning, long aftertaste.**

Available quantity: **5.000 Bottles**

Retail price : **2.190 HUF / 6–7 EUROS**

