



# NAGY-SOMLÓI 2017

KREINBACHER WINERY 

## DESCRIPTION

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

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Grape variety: **Olaszrizling 67%, Hárslevelű 19%, Trimini 7%, Szürkebarát 4%, Furmint 3%**

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Sugar / alcohol content: **3,5 g/l 13 %**

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Terroir, vineyard: **Nagy-Somló**

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Training system: **Medium Cordon**

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Harvest: **Manual harvest**

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Technology: **This wine is a blend of local grapes like Olaszrizling (55%), Juhfark (32%) and Hárslevelű (13%). After the harvest, selection and whole-bunch pressing most of the wine was fermented in steel tanks while the other part was aged in barrels for 8 months.**

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Description: **Tropical fruits in the nose with a hint of flowers. Mostly stone fruits and citrus fruits dominate on the palate, this is a fresh and vivid wine with quite high acidity. The finish reveals some saltiness and the bitterish almond aroma typical of the Olaszrizling variety.**

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Available quantity: **NA Bottles**

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Retail price : **1.600 HUF / 5 EUROS**

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