



## 'E<sup>A</sup>' EZERJÓ AMPHORA 2017

CSETVEI CELLAR

0,75l

### DESCRIPTION

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

Grape variety: **100% Ezerjó**

Sugar / alcohol content: **11,5%**

Terroir, vineyard: **Mór Wine Region**

Training system: **Traditional medium high cordon (Guyot)**

Harvest: **Hand harvested**

Technology: **Spontaneously fermented and aged in amphoras (120l and 240l) for 5 months.**

Quality level: **High Quality**

Temperature: **11-13 °C**

Food Pairing: **Poultry, creamy soups, toasted nuts, hard cheeses**

Description: **Extremely clean both on the nose and on the palate. A typical Ezerjó with refreshing fruity notes and vibrant acidity. Flowers, summer apple and tropical fruits.**

Available quantity: **240 BOTTLES**

Retail price : **2.800 HUF / 8,5 EUROS**

Story: **Krisztina Csetvei has always been interested in unique techniques, and when she visited Georgia, she fell in love with the wines aged in amphoras. Her amphora is made by a Hungarian potter called Attila Léglí. 'A' in the name of the wine certainly stands for amphora.**

