



'EH' EZERJÓ HORDÓ 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 Hungarian oak barrels (225l) for 6 months.**

Quality level: **High Quality**

Temperature: **11-13 °C**

Food Pairing: **Local dishes like swabish pork knuckle with cabbage**

Description: **Intense nose with buttery notes. Sunflower seeds and cooked pear. Clean, creamy wine with medium plus body and vibrant acidity. Butter cake, dried fruits and a hint of citrus fruit. Long finish with a touch of bitter almond.**

Available quantity: **240 BOTTLES**

Retail price : **1.800 HUF / 6 EUROS**

Story: **The winery makes three different EzerjÓ wines of the same fruit picked at the same time from the same vineyard. EzerjÓ H is aged in barrel, thus 'H' in the name stands for 'HordÓ' (barrel in Hungarian).**

