



## 'NAPHOLD CSILLAG' (SUN – MOON – STAR) 2017

CSETVEI CELLAR

0,75l

### DESCRIPTION

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

Grape variety: **Chardonnay 40%, Szürkebarát 40%, Ezerjő 20%**

Sugar / alcohol content: **0,8 g/l 12 %**

Terroir, vineyard: **Mór Wine Region**

Training system: **Traditional Medium High Aand High Cordon (Guyot)**

Harvest: **Hand harvested**

Technology: **The 3 grape varieties were fermented separately and blended on 26 November. The blend was aged in 5 hectolitre Hungarian oak barrel for 6 months.**

Quality level: **High Quality**

Temperature: **12–14 °C**

Food Pairing: **Roasted duck with potato puree with nutmeg and steamed white cabbage**

Description: **The colour of the lemon. Fresh, flowery nose with some red, ripe apple and a pinch of salt, Medium body, creamy texture, a lot of citrus fruits, peach and mineral notes. Easy to drink and it has a lovely finish of good length and minerality.**

Available quantity: **360 BOTTLES**

Retail price : **3.000 HUF / 9 EUROS**

